



## LEMON CAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Lemon juice	0.025
Grated lemon zest	0.025
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Lemon juice	0.075
Granulated sugar	0.250
<b>Total Weight:</b>	<b>2.270</b>

### METHOD

Lemon Cake



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Afternoon Tea



#### FINISHED PRODUCT

Cake

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Scale approximately 360g into loaf cake tin or alternatively scale 750g into a rectangular baking foil.
5. Bake at 180°C (360°F) for approximately 45 minutes.
6. Mix together the lemon juice and sugar, and whilst the cake is still warm, pour over the top.