



BAKING



Lemon Cake

Ingredients

- 200 g soft butter
- 160 g sugar
- 3 tbsp RAUCH lemon juice 100%
- 4 eggs
- 250 g flour
- 1 packet of baking powder
- some butter for the loaf pan

For the glaze

- 3 tsp RAUCH lemon juice 100%
- 300 g powdered sugar

Preparation

Preheat oven to 180 degrees (convection: 160 degrees). Grease loaf pan. Mix butter, sugar and lemon juice until frothy. Add eggs one at a time. Mix the flour and baking powder. Add to the mixture and stir in. Pour the batter into the loaf pan and bake for about 45 minutes (possibly cover with aluminium foil towards the end of the time). For the glaze, mix RAUCH lemon juice and powdered sugar. The glaze must be thick. Pour over the cooled cake. Decorate with lemon zest.

