

## Raciones para 1

250 g  
Flour

100 g  
Butter cream

200 g  
Sugar

2  
Eggs

Lemon zest and juice

2 teaspoon  
Baking powder

1/2 teaspoon  
Salt

200 ml  
Milk

- 1 Preheat the oven to 200° C.
- 2 Whisk the butter with sugar until it's creamy.
- 3 Mix the eggs, lemon zest and juice in another bowl. Add to the butter and sugar dough until well-combined.
- 4 Add flour, baking soda and salt. Whisk until smooth.
- 5 Pour milk to the mixture and blend again.
- 6 Grease a mold with oil and pour the dough.
- 7 Bake for 45-50 minutes or poke the cake with a pointed stick to check is cooked. Remove from oven.
- 8 Cool in a cooling rack, remove from mold and enjoy.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/bizcocho-de-limon/>

