

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 200º 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

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

