Lemon cake

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/