

# Lemon cake

## Recipe for 42

### Description

A perfectly lemony cake

### Note

You can leave the raw batter in the mould, in the fridge over night and cook it the next day without a problem.

To make sure your cake has a nice clean break in the middle, add a small line of soft butter vertically before cooking it.

### Ingredients

#### Lemon Cake - Virtual Workshop Version

- 75 Gr Softened butter
- 3 Unit(s) Egg yolk
- 75 Gr Sugar
- 1 Unit(s) Lemon zests
- 1 Tsp Vanilla extract
- 10 Gr Poppy seeds
- 100 Ml Warm milk
- 15 Ml Lemon juice
- 1 Pinch(es) Salt
- 3 Unit(s) Egg white
- 75 Gr Sugar
- 200 Gr Wheat flour
- 5 Gr Baking powder

#### Lemon syrup (glaze)

- 150 Ml Water
- 120 Gr Sugar
- 200 Gr Icing sugar
- 100 Ml Lemon juice

### Preparation

- Preparation time **45.00 mins**
- Preheat your **Oven** at **410.00 F°**
- Resting time **30.00 mins**

#### To prepare before class

Prepare the glaze the day before for a better result.

Make sure all the ingredients are weighed and ready.

Leave the butter on the counter for it to be nice and soft, same thing for the eggs.

You will need :

1 mixing bowl, 1 whisk, 1 spatula, 1 traditional cake mould, 1 ladle or brush, 1 small cooking pot.

#### Lemon Cake

Whisk the soft butter until it thickens.

In another bowl, whisk the egg yolks with the sugar. Add the lemon zest, the vanilla and the poppy seeds. Add the warm milk to the egg yolk mixture and gently mix.

Mix the two previous mixtures gently with a rubber spatula.

Heavily whisk the egg whites until very thick, strengthen it by adding the sugar and whisking for another minute. The egg whites need to be thick enough to defy gravity.

Add the flour and baking powder to the butter and egg yolk mixture, gently mix.

Finish by adding the beaten egg whites to your other mixture by gently folding it in.

Butter and flour the mould and fill it to 3/4 height.

Bake for 15 minutes at 410F then for another 20 minutes at 365F.

### Lemon glaze

Boil the water with the sugar. (Syrup). Cool down in fridge.

Add in the powdered sugar and the lemon juice in the cold syrup.

Glaze the cake when you take it out of the oven 2 or 3 times. Let it temper, then enjoy !

**Bon appétit!**