

Lemon Cake

Equipment needed

- Knives and chopping boards
- Log cake tin (18cm x 28cm)
- Baking paper
- Mixing bowl
- Small bowl
- Sieve
- Zester
- Juicer
- The oven on 180°C

Ingredients

Cake

- 125g softened butter
- 1tbsp (tablespoon) finely grated lemon zest
- 220g sugar
- 2 eggs
- 150g self-raising flour
- 75g plain flour
- ½ cup milk

Topping

- ½ cup lemon juice
- 55g sugar

Notes:

- Today we are going to work in pairs.
- Each pair will make one cake, so the bench will make two cakes to share.
- Use the larger shallow log tin so the cake cooks in time.

Method

- Preheat oven to 180°C.
- Line cake tin base and sides with baking paper.
- Zest the lemon
- Using an electric mixer, beat butter, zest and sugar in a medium bowl until light and fluffy.
- Add eggs one at a time and beat briefly.
- In the medium bowl measure out the self-raising and plain flours.
- Sieve half of the flour into the mixture.
- Add half of the milk, folding gently with a spatula until combined.
- Sieve in the remaining flour.
- Add the remaining milk and fold gently with a spatula until combined.
- Spoon in to lined log tin, you may need to spread batter to make it even.
- Bake for approximately 35 minutes, or until a skewer comes out clean cake is slightly brown on top
- While the cake is cooking juice the lemon.
- Combine the lemon juice and sugar in a small bowl, stir until the sugar has dissolved.
- Pour the topping over the hot cake (in the tin).
- Stand cake in tin for 15 minutes. Then transfer to a wire rack to cool.

Clean Up.