

Lemon cake, candied lemon julienne, citrus frosting

Recipe for 4

Description

Soft and tasty, this is the way to success.

Note

The quality of your lemons will be a key point to this recipe.

The "meyer" lemon can be found on the market. It is a little pricey but is worth every penny!

You can play around with different citrus. Proportions might change though.

Ingredients

Lemon cake

- 200 Gr Sugar
- 2 Unit(s) Lemon zests
- 3 Unit(s) Egg
- 190 Gr Flour
- 0.50 Tsp Baking powder
- 95 Ml 35% cooking cream
- 65 Gr Melted butter
- 2 Tbsp Lemon juice
- 1 Pinch(es) Salt

Syrup

- 100 Ml Water
- 55 Gr Sugar
- 0.50 Unit(s) Lemon juice
- 75 Gr Icing sugar

Last touch

- 0.50 Unit(s) Preserve lemon

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **325 F°**
- Resting time **10 mins**

Prep

Leave the lemon zest to marinate 15 minutes once combined with the sugar in a bowl.

Sieve the flour and the baking powder together (cake)

Sieve the icing sugar.(icing)

Lemon cake

In the bowl where you have the lemon zest and the sugar, add the eggs and whisk vigorously until you get a creamy texture.

Add the cream, the lemon juice and the salt, whisk everytime you add an ingredient.

With a plastique spatula, add the flour and the baking powder (in 3 times) and mix to combine.

Finally, add the melted butter (cold) and mix to combine.

Pour the cake batter to fill half the mould, maximum 3/4 of the mould. (210g/mould)

Place the mould in a hot oven and bake for about 25 minutes. Insert a knife in the middle, leave it for a few seconds, the blade must be clean and hot when you remove the knife.

If its the case, consider your cake baked.

Syrup and icing

Syrup

Bring to a boil the water with the sugar, turn off the heat and add the lemon juice.

Once the cake has cooled down, baste it with the syrup using a paintbrush.

Icing

Set aside 70ml of syrup (before you baste the cake), add the same volume of icing sugar (sieved), mix with a paintbrush.

If you think the icing is not thick enough, add more icing sugar.

Spread nicely the icing on the surface of the cake, it will set once cold. you can also cover it entirely with the icing depending on the thickness of he icing.

Last touch

If you want, you can lay some sliced candied lemon on top of the cake, you will find this product at the grocery store.

Do so before the icing sets, it will then hold if you have to move the cake.

Bon appétit!