Lemon cake with olive oil, white icing |

Recipe for 4 servings

Description

A soft cake, a pleasure to taste or to offer

Note

To cook a syrup to 110°C / 230°F ideally use a sugar thermometer, otherwise keep a total boil for 2 to 3 minutes.

Ingredients

Cake au citron

- 2 Unit(s) Egg
- 150 Gr Sugar
- 120 Gr Flour
- 2.50 Gr Baking powder
- 70 Gr 35% whipping cream
- 40 Gr Olive oil
- 2 Large Lemon zests
- 1 Unit(s) Lime zest(s)

- Butter

Icing syrup

- 50 Gr Water
- 50 Gr Lemon juice
- 50 Gr Sugar

- Butter

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **350 F°**
- Resting time **15 mins**

Cake

Mix the sugar with the zest, let it rest for 5 minutes, add the eggs and the cream, whip for 2 minutes at high speed.

Sift the flour with the baking powder, add to the mixture and mix, then add the warm olive oil.

Pour the mixture into a buttered/floured or lined (parchment paper) pan (16 cm long).

Ideally, before putting in the oven, draw a line of soft butter along the length of the cake (cookie), this will help to give it a nice crater when it comes out of the oven.

Bake for 60 minutes (depending on the oven), checking with the tip of a knife.

Ten minutes before the end of the cooking, prepare the syrup, it will be necessary to coat the cake at the exit of the oven, in its mould.

Sirop

In a saucepan, bring all the ingredients to a boil and cook until 110°C / 230°F.

Pour the syrup on the cake at the exit of the oven.

Bon appétit!