



# LEMON SYRUP CAKE

🕒 5 min. ⚡ 40 min. < easy 🍷 12 slices

## INGREDIENTS

150 g unsalted butter, plus extra for greasing  
100 g flour, plus extra for dusting  
210 g sugar  
lemon peel, from 3 lemons  
2 eggs  
90 g lemon juice  
½ tsp baking powder

## USEFUL ITEMS

Round springform tin (Ø 20 cm.)

## PREPARATION

1. Preheat the oven to 180°C. Grease and flour a round springform tin Ø 20 cm and set aside.
2. Place sugar and lemon peel from 2 lemons into mixing bowl and grind **10 sec./speed 10**. Scrape down sides of mixing bowl with spatula.
3. Add butter, eggs, 50 g lemon juice, flour, baking powder and mix **30 sec./speed 5**. Transfer mixture into springform tin and bake in preheated oven (180°C) for 20 minutes or check if it is ready by dipping a toothpick or skewer in the center, which should come out clean. Transfer tin on a cooling rack, pierce the cake all over with the toothpick or skewer and set aside.
4. Place the remaining 110 g sugar and remaining lemon peel into mixing bowl and grind **10 sec./speed 10**.
5. Add the remaining 40 g lemon juice and mix **5 sec./speed 3**. Pour the syrup over the cake and leave about 10 minutes to absorb. Transfer cake into a serving platter and serve.

## TIP

- You can garnish with candied lemon slices or rind.