

Lemon cake

Categories: Cakes

Yield: 4 Servings

Ingredients

amount	unit	ingredient
4		eggs
250	gram	powdered sugar
2	tablespoon	rum
1/2		lemon peel; grated
125	gram	flour
125	gram	cornflour
1	teaspoon	baking powder
250	gram	butter; melted

Instructions

Grease and flour a loaf tin (30 cm). Preheat the oven to 180°C.

Beat the eggs and icing sugar with a mixer until they form a thick, creamy, fluffy foam. Add the flavoring ingredients.

Mix the flour with the cornflour and baking powder and sift.

Stir a few tablespoons of flour into the foam with a wooden spoon. Carefully mix in the remaining flour, alternating with the lukewarm butter, and stir well. Pour the dough into the loaf tin. Bake for 1-1 1/4 hours. Allow the cake to cool down briefly, then turn it out onto a cake rack. Use a toothpick to poke holes in the cake and soak the cake with lemon juice. Allow to cool.