

CAKE, SPONGE & MUFFIN, SWEET GOODS

GLAZED LEMON TEA CAKE

This fine weather calls for Glazed Lemon Tea Cake! Perfect bite sized treats made with MAURI NCF Utility Cake Mix.

INGREDIENTS

INGREDIENTS	WEIGHT
Cake	
MAURI NCF Utility Cake Mix	1.000kg
Eggs	0.200kg
Water	0.400kg
Lemon Juice	1 lemon
Lemon Zest	1 lemon
Lemon Icing Glaze	
Icing Sugar (sieved)	0.690kg
Water	0.060kg
Lemon juice	3 lemons

METHOD

CAKE

STEP 1

Add water, egg and NCF Utility Cake Mix in a bowl.

STEP 2

Using a whisk attachment, mix on low speed for 1 minute. Scrape down.

STEP 3

Mix for a further 5 minutes on high speed.

STEP 4

Mix for a further 5 minutes on medium speed.

STEP 5

Lastly, mix in lemon juice and zest to combine.

STEP 6

Scale off mixture into 8cm round cake rings lined with baking paper at 45g per ring.

STEP 7

Bake at approximately 175°C for 15 minutes.

LEMON ICING GLAZE

STEP 1

Place icing sugar in a medium bowl and stir in lemon juice and water (glaze should be thick, yet pourable).

STEP 2

Add more sugar or lemon juice as necessary to achieve desired consistency.

ASSEMBLY

STEP 1

Place the baked cakes on a glazing wire.

STEP 2

Pour desired amount of lemon glaze over each cake individually and decorate with additional lemon zest.

STEP 3

Serve at room temperature.

**Yield: 32 individual cakes*

These instructions may vary depending on manufacturer's premises and equipment used.