

**CAKE, SPONGE & MUFFIN, SWEET GOODS**

# LEMON CAKES

This moist lemon cake is fluffy, tangy and simple to make. Enjoy the fresh zesty flavour in every bite, intensified by the lemon glaze icing.

## INGREDIENTS


**INGREDIENTS**
**WEIGHT (KG OR L)**
**CAKE**

Mauri Classic Hi Ratio Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water	0.400kg
Lemon Juice & Zest	2 lemons

**LEMON ICING GLAZE**

Icing Sugar (sieved)	0.345kg
Water	0.030kg
Lemon Juice	2 lemons
Lemon Zest	to decorate

## METHOD

**CAKE**
**STEP 1**

Place cake mix, egg and water in a bowl.

**STEP 2**

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

**STEP 3**



Whisk on high speed for 5 minutes. Scrape bowl.

#### STEP 4

Whisk on medium speed for 5 minutes.

#### STEP 5

Add lemon juice and zest, whisk on medium speed for 1 minute.

#### STEP 6

Deposit into a paper lined cake tin/cupcake tray.

#### STEP 7

Bake at 175°C until baked through.

#### STEP 8

Transfer to wire rack to cool.

### LEMON ICING GLAZE

#### STEP 1

Place icing sugar, lemon juice and water in a medium bowl.

#### STEP 2

Stir to form a pourable glaze, adding more Icing sugar or lemon juice as necessary.

### ASSEMBLY

#### STEP 1

Place the baked cakes on a glazing wire.

#### STEP 2

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

Best eaten fresh on day made. Store at ambient temperature.



Product Name: Classic Hi Ratio Utility Cake Mix, Product Code: 75677



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.