



MAURI™
Baking better together



CAKE, SPONGE & MUFFIN, SWEET GOODS

LEMON DRIZZLE LOAF CAKE

A lemon drizzled cake is a delightful zesty, syrup-drenched moist and rich cake, a go-to timeless teatime bake that is sure to spark joy and satisfy any cravings.



INGREDIENTS

INGREDIENTS

WEIGHT (KG OR L)

CAKE

Classic Madelena Rich Cake Mix MB 15KG

1.000kg

Water

0.650kg

Oil

0.120kg

Lemon Zest

4 lemons

Lemon Drizzle

Caster Sugar

0.130kg

Lemon Juice

3 lemons

METHOD

CAKE

STEP 1

Combine water, oil and cake mix in a mixing bowl.

STEP 2

Using a beater, mix on low speed for 2 minutes. Scrape bowl.

STEP 3

Fold in zest of 4 lemons.

STEP 4

Mix for 4 minutes on medium speed.

STEP 5

Deposit into paper lined baking tins.

STEP 6

Bake at 170°C until fully baked.



CUSTOMER SERVICE

1800 649 494

www.mauri.com.au

AUSTRALIA

1 Braidwood Street
Enfield NSW 2136

NEW ZEALAND

73-105 Great South Road
Otahuhu, Auckland 1640

Ph: 0800 937 866

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.



STEP 7

In the meantime, make lemon drizzle by mixing the caster sugar with lemon juice to create a lemon syrup.

STEP 8

As soon as the cakes come out of the oven, poke holes all over the top with the skewer, then pour over the lemon mixture.

STEP 9

Leave to cool in the tins, set on a wire rack.

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

Product Name: Classic Madelena Rich Cake Mix MB, Product Code: 102514