

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

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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.



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