

The Lemon Cake



Serves :

8



Prep :

30 min.



Rest :

Freezing : -
Réfrigération : -



Cook :

Temperature : 338°F
Time : 60 min.

Special equipment

Loaf tin -19x9-h6,5cm

Electric hand mixer

List of recipes

- ✓ The cake dough
- ✓ The lemon syrup
- ✓ The lemon glaze



Steps

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- 🌀 **Making the lemon syrup** Page 4
Set aside at room temperature

- 🌀 **Making the cake dough** Page 3
Bake for 15-20 minutes at 338°F-356°F / 170-180°C
Make a trench
Bake for a further 30-40 minutes at 338°F-356°F / 170-180°C

- 🌀 **Soak cake with syrup** Page 4
3-4 times every 10 minutes

- 🌀 **Wrap cake in cling film** Page 4
Store at room temperature

- 🌀 **Glaze** Page 5
Leave to dry at room temperature
Wrap and refrigerate.

D-Day

- 🌀 **Tasting**

The cake dough

Ingredients

- ☑ 250 g ~ All-purpose flour
 - ☑ 7 g ~ Baking powder
 - ☑ 2-3 ~ Lemon zest
 - ☑ 200 g ~ Superfine sugar
 - ☑ 200 g ~ Whole eggs (X4)
 - ☑ 125 g ~ Heavy cream
 - ☑ 1 g ~ Fleur de sel
 - ☑ 90 g ~ Butter (Melted-cooled)
 - ☑ 30 g ~ Lemon Juice
 - ☑ As needed (QS) of neutral oil
- Optional :
- ☑ 100 g ~ Confit lemon
 - ☑ 20 g ~ White rum
 - ☑ 2-3 tablespoons Poppy seeds

- Melt 90 g butter in the microwave, then leave to cool (to around 86°F /30°C).
- Place 200 g superfine sugar in a bowl and grate the zest of 2 organic lemons (2 large or 3 small) using a microplane.
- Rub the sugar and zest between your fingers until the sugar is moist, grainy and very fragrant.
- Add 1 g fleur de sel.
- In a bowl, beat 4 whole eggs.
- Pour the 200 g of eggs over the sugar and, using an electric hand mixer, beat until frothy (5 to 8 min.).
- Add 125 g heavy cream (whole), 3 tablespoons limoncello or 30 g lemon juice or 20 g white rum, then whisk again for 30 seconds.
- While whisking, gradually add the cooled melted butter (around 86°F / 30°C).
- Whisk for a further 2-3 minutes.
- Add 250 g sifted all-purpose flour, 2/3 sachet baking powder (7 g) and 2-3 tbsp poppy seeds (optional).
- Mix with a rubber spatula, starting from the center and working outwards, turning the cul-de-poule. This will prevent the mixture from collapsing.
- The mixture should be smooth and lump-free.
- Prepare the cake tin by lining it (my preferred solution!) or buttering it (if glass: butter + flour, if Teflon: just butter).
- Immediately pour the dough into the cake tin up to 3/4 full!
- Preheat oven to 338°F / 170°C ("convection oven").
- Place the cake in the oven and remove after 20 minutes.
- Using a spatula coated with neutral oil, make a fairly deep incision along the entire length (in the center) of the cake. This will help create the cake's dome.
- Return to the oven for approx. 30-40 minutes.
After 20 minutes, stick the tip of a knife into the center of the cake to check for doneness.
The blade should come out clean.
If not, return to the oven for a further 5 minutes.



Ingredients

- ☑ 1 ~ Lemon zest
- ☑ 50 g ~ Superfine sugar
- ☑ 50 g ~ Mineral water
- ☑ 100 g ~ Lemon juice (x2)

The syrup

- Add to a saucepan:
 - 50 g superfine sugar,
 - 50 g mineral water
 - zest of one lemon,
 - and 100 g lemon juice.
- Bring to the boil over medium heat, then leave to cool.
- When removed from the oven, the cake can be immediately unmolded and placed on a wire rack.
- Leave to cool for 15 minutes at room temperature.
- Brush the entire cake with the lemon syrup.
- Leave to stand for 5-10 minutes, then repeat 2-3 times until all the syrup has been used.
- Allow the cake to cool to room temperature, then wrap in cling film.
- You can frost the cake as soon as it has cooled. If possible, wait until the following day before eating!



Tips

❖ Baking:

Cooking time depends on the oven. It's around 50 to 60 minutes, but should be checked after 40-45 minutes.

To do this, simply stick the blade of a knife into the center of the cake, and if it comes out clean, the cake is correctly cooked, otherwise extend the cooking time by 5 minutes.

If the coloring of the cake seems to be darkening a little too quickly, cover the cake with aluminum foil.

❖ Storage :

Wrapped in cling film, the cake can be stored at room temperature for around 1 week.

If you haven't iced the cake, you can wrap it tightly and keep it in the freezer for 1 month!

❖ Glaze:

✓ Marmalade-based:

If you wish to glaze the cake, place 200 g of lemon marmalade in a small saucepan over low heat and bring to the boil.

Blend the marmalade in an immersion blender. Using a large pastry brush, brush the entire surface of the cake, except the bottom, with a thin layer of glaze.

Allow the glaze to dry at room temperature before wrapping the cake.

✓ With sugar:

Mix 2-3 tablespoons lemon juice with 100 g powdered sugar The glaze should not be too runny! Let the glaze dry at room temperature before wrapping the cake. It can then be stored in the refrigerator, wrapped in cling film to prevent it from drying out.

This glaze adds a pleasantly tangy touch.

