

Lemon Drizzle Cake

Last modified: 25/02/2021



Portions: 45

Portion Weight: 133.636g

Portion Calories: 0 kcals

Cost: €22.9139

+5% wastage: €24.0596

Allergens: Wheat Gluten, Eggs, Milk

Tags: cafe, Cakes

Our delicious lemon drizzle cake

Quantity To Prep	Ingredient	Prepped Quantity
1,350.00g	Flour Self Raising	1,125.00g
54.675ml	Milk Whole Full Fat	52.515ml
27.00 units	Whole Eggs	18.00 units
1,350.00g	Caster Sugar	1,125.00g
495.00ml	Juice Lemon Pasteurized	495.00ml
112.50g	Fresh Lemon Zest	112.50g
1,440.00g	Butter Champion Salted	1,125.00g
911.25ml	Fresh Lemon Juice from Lemon Zested	911.25ml
833.355g	Caster Sugar	833.355g

1. Preheat oven to 160C
2. Cream butter and sugar until soft, scrape sides of bowl to prevent the butter sticking and not mixing fully
3. Mix eggs, lemon zest and milk and add slowly to the butter mix, be sure to scrape bowl after each addition
4. When combined add the flour in small stages being sure to scrape bowl before first and last addition
5. Divide into narrow bread tins, the mix should weigh 900g in each tin
6. Bake for 1 hour, remove from oven and pierce multiple times with a skewer
7. Juice the lemons and whisk with sugar until the sugar has dissolved then pour evenly over each cake making sure to fully coat each cake