



# ZESTY LEMON CAKES

HEAT LEVEL 

Delight in the bright flavors of our Zesty Lemon Cakes - a satisfying burst of citrusy goodness in every scrumptious bite.

50 Mins

10 Servings

## INGREDIENTS

125 g butter or margarine, softened  
250 ml (1 cup) sugar  
2 extra-large eggs  
5 ml (1 tsp) lemon essence  
10 ml (2 tsp) grated lemon rind  
500 ml (2 cups) cake flour  
10 ml (2 tsp) baking powder  
1 ml (pinch) salt  
80 ml (1/3 cup) Spur Salad & French Fry Dressing  
100 ml milk

### GLACÉ ICING

1L (4 cups) icing sugar  
30 ml (2 Tbsp) fresh lemon juice  
80 ml (1/3 cup) warm water  
5 ml (1 tsp) grated lemon rind  
A few drops yellow food colouring

## METHOD

- 1 Cream butter and sugar together. Add eggs one at a time, beating well after each addition, until light and creamy. Add essence and lemon rind.
- 2 Sift flour, baking powder and salt together. Add to butter mixture, alternating with Spur Salad & French Fry Dressing and milk. Mix well until smooth.
- 3 Turn out into a lined and greased 23 x 29 cm roasting or oven pan. Bake at 180°C for about 20 minutes. Cool slightly in the pan before turning out onto a wire rack to cool completely. Cut into squares or any other shapes of your choice.
- 4 For the icing, sift icing sugar. Add lemon juice and enough water and whisk to a smooth, runny consistency. Add lemon rind and colouring. Ice the top of the cake squares on a wire rack, over a tray. Re-use icing that dripped into tray.

## VARIATIONS

- 1 Butter cake: Bake in two greased, 20 cm cake pans for about 25 minutes.
- 2 Jelly cakes: Omit lemon essence and lemon rind. Add 3/4 of a packet of jelly powder (flavour of your choice) to cake batter and sprinkle remaining 1/4 packet jelly powder over the icing.
- 3 Cake Pops: Use sponge and bake in silicone tray for round cake pops. Increase icing sugar to 4 cups and water to about 80 ml (1/3 cup). Makes about 6 cake pops.

