

Bright & Buttery Lemon Cake with Glaze

Ingredients

For the Cake:

- 100g all-purpose flour
- 2g baking powder
- 90g white sugar
- Zest of 1 lemon
- 25g lemon juice
- 100g softened butter
- 2 eggs (room temperature)
- 1 tablespoon honey for butter mix (optional)

For the Lemon Glaze:

- 25g lemon juice
- 140-150g powdered sugar (adjust for thickness)
- lemon zest (optional)

Instructions

1. Preheat your oven to 340°F (170°C) and grease and line your chosen baking pan or simply grease it.
2. In a medium bowl, whisk the eggs and sugar together until the mixture becomes light and fluffy.
3. In a separate bowl, combine the softened butter with lemon zest and lemon juice and stir until smooth.
4. Sift the flour and baking powder gradually into the egg mix and mix just until combined after each addition.
5. Add a spoonful of the flour mixture into the butter-lemon mixture and stir to loosen it slightly.
6. Add the butter mixture into the rest of the flour batter and gently fold everything together until just combined.
7. Pour the batter into the prepared pan(s) and smooth the top with a spatula.
8. Bake for 15-20 minutes or until a toothpick inserted into the center comes out clean.
9. Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before glazing or serving.
10. In a medium bowl, whisk together the powdered sugar, 25g lemon juice, and some lemon zest.
11. If the glaze is too thick, add more lemon juice until it reaches a pourable consistency.
12. Pour the glaze over the cooled cake and let it drip down the sides if using round cakes.
13. Let the glaze set for about 15-20 minutes before serving.

Note & Storage

- Softened butter improves texture.
- Fold gently to avoid a dense cake.
- Add lemon zest to the glaze for extra brightness.
- Store at room temperature up to 3 days or in the refrigerator up to one week.
- Freeze unglazed cake up to 3 months when wrapped well.