



Lemon Cake



Lemon Cake

Introduction

Lemon cake, known as “cytrynowiec” in Polish, is a delightful dessert that combines the zesty flavor of lemons with a moist, tender cake. This recipe offers a perfect balance of sweetness and tartness, making it an irresistible treat for any occasion. Whether you are celebrating a special event or simply indulging in a sweet craving, this lemon cake is sure to impress.

Detailed Ingredients with measures

- 200g all-purpose flour
- 150g granulated sugar
- 100g unsalted butter, softened
- 3 large eggs
- Juice and zest of 2 lemons
- 1 teaspoon baking powder
- Pinch of salt
- Powdered sugar for dusting

Prep Time

Prep time for this lemon cake is approximately 20 minutes. This includes gathering your ingredients, preparing the baking pan, and mixing the batter.

Cook Time, Total Time, Yield

The cook time for the lemon cake is around 35-40 minutes. Therefore, the total time from prep to serving is about 1 hour. This recipe yields one 9-inch cake, which can serve approximately 8-10 people, depending on portion sizes. Enjoy your freshly baked lemon cake with family and friends!



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Detailed Directions and Instructions

Prepare the Cake Base

First, preheat your oven to 175°C (350°F). Grease and line a baking dish with parchment paper.

Mix the Ingredients

In a large mixing bowl, combine flour, baking powder, and sugar. In another bowl, whisk together eggs, lemon juice, and melted butter. Gradually add the wet ingredients to the dry ingredients, mixing until smooth.

Pour the Batter

Pour the batter into the prepared baking dish, spreading it evenly.

Bake the Cake

Bake in the preheated oven for approximately 25-30 minutes or until a toothpick inserted into the center comes out clean.

See also [Fried Apples](#)

Prepare the Lemon Glaze

While the cake is baking, prepare the lemon glaze by mixing powdered sugar with lemon juice until you achieve a smooth consistency.

Glaze the Cake

Once the cake has cooled, pour the lemon glaze over the top, ensuring it covers evenly.

Let it Set

Allow the glazed cake to set for at least 30 minutes before slicing and serving.

Notes**Ingredient Substitutions**

You can substitute regular sugar with a sugar alternative if desired, ensuring that it is suitable for baking.

Serving Suggestions

This cake pairs well with whipped cream or fresh fruits for added flavor and decoration.

Storage Instructions

Store any leftover cake in an airtight container at room temperature for up to three days, or in the refrigerator for up to a week.



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Lemon Cake

Cook techniques

Preparing the crust

To create a delicious base for your lemon cake, it's essential to mix the ingredients thoroughly for an even texture. Ensure that the butter is at room temperature for easier mixing.

Baking

Bake the cake at the specified temperature, ensuring that you check for doneness by inserting a toothpick into the center; it should come out clean when the cake is ready.

Making the lemon filling

For a tangy filling, whisk together the lemon juice and zest with sugar and eggs until the mixture is smooth. This step is crucial for achieving a vibrant flavor.

Chilling the cake

After baking, allow the cake to cool completely before adding the filling. Chilling it in the refrigerator helps the flavors meld together and improves the texture.

See also [Apple compote](#)

Serving

For presentation, slice the cake with a sharp knife and serve it chilled. Garnishing with lemon slices or powdered sugar adds an appealing touch.

FAQ

Can I use bottled lemon juice instead of fresh lemon juice?

While bottled lemon juice can be used, fresh lemon juice offers a more vibrant and authentic flavor, enhancing the overall taste of the cake.

How should I store leftover cake?

Store leftover cake in an airtight container in the refrigerator to keep it fresh. It can last for several days when properly stored.

Can I freeze the lemon cake?

Yes, you can freeze the lemon cake. Make sure to wrap it tightly in plastic wrap and place it in an airtight container. It can be stored in the freezer for up to three months.

What can I substitute for the eggs in the recipe?

If you need an egg substitute, you can use applesauce, mashed bananas, or a commercial egg replacer. However, this may alter the texture slightly.

Is this cake suitable for a gluten-free diet?

To make the cake gluten-free, substitute all-purpose flour with a gluten-free flour blend, ensuring that it is designed for baking.



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Conclusion

The lemon cake is a delightful treat that combines the refreshing flavors of lemon with a moist and fluffy texture. It's perfect for any occasion, whether it's a celebration or a casual afternoon tea. The balance of sweetness and tartness makes it a crowd-pleaser, and it's sure to leave a lasting impression on your guests.

More recipes suggestions and combination

Lemon Tart

A classic dessert that enhances the citrus flavor with a buttery crust and a smooth lemon filling.

See also [Cherry Chocolate Ice Cream \(No Churn\)](#)

Lemon Drizzle Cake

A moist cake drizzled with a sweet lemon glaze for an extra burst of flavor.

Lemon Meringue Pie

A delicious pie featuring a tangy lemon filling topped with fluffy meringue, perfect for those who love a combination of sweet and tangy.

Lemon Cheesecake

A creamy cheesecake infused with lemon zest and juice, balanced with a graham cracker crust for added texture.

Lemon Poppy Seed Muffins

These delightful muffins are loaded with lemon flavor and crunchy poppy seeds, making for a perfect breakfast or snack option.



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