



# Lemon Oil Cake



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## Introduction

Babka cytrynowa, or lemon babka, is a delightful and moist cake that captures the brightness of citrus, perfect for any occasion. This particular recipe features oil as a key ingredient, giving it a tender crumb and an appealing flavor. Whether enjoyed with afternoon tea or as a dessert after dinner, this lemon babka is sure to be a hit among family and friends.

## Detailed Ingredients with measures

Flour - 300 grams

Sugar - 200 grams

Eggs - 3

Sunflower oil - 150 ml

Milk - 100 ml

Baking powder - 1 packet (about 16 grams)

Lemon juice - from 1 large lemon

Lemon zest - from 1 lemon

Powdered sugar - for dusting

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 40-50 minutes

Total Time: 55-65 minutes

Yield: Serves approximately 8-10 people



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# Detailed Directions and Instructions

## Preheat the Oven

Preheat your oven to 180°C (356°F).

## Prepare the Baking Pan

Grease a loaf pan with oil and lightly dust it with flour to prevent sticking.

## Mix the Wet Ingredients

In a large bowl, combine 4 eggs, 200ml of oil, and 250g of sugar. Mix thoroughly until the mixture is smooth and creamy.

## Add Lemon Flavor

Incorporate the juice and zest of one lemon into the wet mixture for added flavor. Stir well to combine.

## Sift Dry Ingredients

In a separate bowl, sift together 300g of flour, 1 tablespoon of baking powder, and a pinch of salt.

## Combine Wet and Dry Ingredients

Gradually add the dry mixture to the wet mixture, stirring gently until just combined. Be careful not to overmix to ensure a light texture.

See also [Black Forest Cheesecake Delight](#)

### **Pour the Batter**

Pour the batter into the prepared loaf pan, smoothing the top with a spatula.

### **Bake the Cake**

Place the loaf pan in the preheated oven and bake for approximately 40-50 minutes or until a toothpick inserted into the center comes out clean.

### **Cool the Cake**

Remove the cake from the oven and allow it to cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely.

### **Prepare Lemon Glaze (Optional)**

If desired, mix icing sugar with a little lemon juice to create a glaze. Drizzle it over the cooled cake for additional sweetness.

## **Notes**

### **Storage**

The lemon cake can be stored in an airtight container at room temperature for up to 3 days.

### **Variations**

For a different flavor, consider adding poppy seeds or nuts to the batter. You can also substitute other citrus fruits, such as orange or lime, for a unique twist.

### Serving Suggestions

Serve the cake with a dollop of whipped cream or a scoop of ice cream for an extra treat!



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# Cook techniques

## Using Oil for Moisture

Incorporating oil into your lemon babka recipe enhances moisture and creates a tender crumb. It is important to measure the oil accurately to achieve the best texture.

## Whisking Mixtures Properly

Properly whisking together your wet ingredients ensures that they are well combined. This process helps to incorporate air into the batter, resulting in a lighter cake.

## Layering Flavors

Layering flavors, such as adding lemon zest or extracts, can elevate the taste of your babka. It's crucial to balance the citrus notes with sweetness for an optimal flavor profile.

See also [Stuffed Eggs with Dried Tomatoes](#)

## Baking Temperature and Time

Maintaining the correct baking temperature is essential for even cooking. Keeping an eye on the time can prevent overbaking, which would lead to a dry cake.

## Cooling Techniques

Allowing the cake to cool in the pan for a designated time before transferring it to a rack helps retain moisture. This technique prevents the babka from becoming overly dry.

## **Glazing Post-Baking**

Applying a glaze after baking not only enhances flavor but also adds a shiny finish to your lemon babka. This technique is often done while the cake is still warm for better absorption.

## **FAQ**

### **Can I use a different type of oil for the recipe?**

Yes, you can substitute oils like vegetable or canola oil, but keep in mind that olive oil may affect the flavor.

### **What can I use instead of lemon juice?**

If you don't have lemon juice, you can substitute it with vinegar or other citrus juices like orange or lime, though the flavor will vary.

### **How can I ensure my babka rises properly?**

Make sure to use fresh baking powder and allow your ingredients to reach room temperature before mixing for better activation.

### **Is it possible to freeze lemon babka?**

Yes, you can freeze lemon babka. Wrap it tightly in plastic wrap and then in aluminum foil to maintain freshness.

### **How long does the babka last after baking?**

When stored properly in an airtight container at room temperature, the babka can last up to 3 days.



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## Conclusion

This lemon babka recipe results in a moist, flavorful dessert that is perfect for any occasion. Made with simple ingredients and flavored with fresh lemon zest, it is sure to please anyone with a sweet tooth. Enjoy it as a delightful treat with tea or coffee, or serve it as a refreshing dessert after a meal.

See also [Small Serve Biscoff Cheesecake](#)

## More recipes suggestions and combination

### **Lemon Poppy Seed Muffins**

Try transforming the same lemon flavor into light and fluffy muffins, perfect for breakfast or a snack.

### **Lemon Drizzle Cake**

Make a moist lemon drizzle cake that features a zesty lemon syrup soaking into the cake for an extra burst of flavor.

### **Lemon Tart**

Create a rich and tangy lemon tart with a buttery crust, topped with a light meringue for a beautiful presentation.

### **Lemon Blueberry Bread**

Combine the classic lemon flavor with fresh blueberries to create a deliciously sweet bread that is perfect for brunch.

### **Lemon Cheesecake**

Incorporate the refreshing taste of lemon into a creamy cheesecake, which can be topped with a fruit compote or citrus segments.

### **Lemonade Cupcakes**

Bake fluffy cupcakes infused with lemon to evoke summer vibes, topped with a lemony frosting for a delightful treat.

### **Lemon Infused Olive Oil Cake**

Experiment with adding lemon to an olive oil cake for a moist and flavorful dessert that offers a unique twist.



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