



LEMON CAKE

INGREDIENTS

CAKE

275g flour
1 1/4 tsp baking powder
1/4 tsp bicarbonate of soda
1 tsp salt
270g sugar
120g butter (melted)
244g buttermilk (room temperature)
3 tbsp sunflower oil
2 tsp vanilla extract
1 tbsp lemon peel
1 1/2 tsp rosemary
6 egg yolks
3 egg whites

CREAM CHEESE FROSTING

240g cream cheese
100g butter
1 tsp lemon zest
2 tsp lemon juice
1 tsp vanilla
300g icing sugar

METHOD

Preheat the oven to 180°C.

Mix the flour, baking powder, bicarbonate of soda, salt and 200g sugar together. In a separate bowl, mix the (cooled) butter, buttermilk, oil, vanilla, lemon zest, rosemary and egg yolks to a smooth mixture.

Beat the egg white until foamy or until you can turn the bowl upside down without the egg white falling out. Gradually add 70g sugar. Mix into a meringue.

Mix the flour and gradually/slowly add the butter mixture to it. Scrape the bowl occasionally. Mix a little longer (some 60 seconds). Fold in half the meringue. Then fold in the second half.

Bake for 30 to 35 minutes. Leave to cool.

Mix the butter with the icing sugar, vanilla, lemon juice and lemon zest to form a smooth mixture. Then stir in the cream cheese with a spatula. Do not stir too long.

Cut the cheesecake into equal squares, and cover them with a generous layer of cream cheese frosting. Decorate with rosemary, a slice of lemon, a small fig and possibly some pashmak (Moroccan candyfloss).

Enjoy!

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