



Lemon Drizzle Loaf Cake

A lemon drizzled cake is a delightful zesty, syrup-drenched moist and rich cake, a go-to timeless teatime bake that is sure to spark joy and satisfy any cravings.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Lemon Zest	4 lemons
Lemon Drizzle	
Caster Sugar	0.130kg
Lemon Juice	3 lemons

PRODUCTS

102514 Classic Madelena Rich Cake Mix 15kg

METHOD

CAKE

1. Combine water, oil and cake mix in a mixing bowl.



2. Using a beater, mix on low speed for 2 minutes. Scrape bowl.
3. Fold in zest of 4 lemons.
4. Mix for 4 minutes on medium speed.
5. Deposit into paper lined baking tins.
6. Bake at 170°C until fully baked.
7. In the meantime, make lemon drizzle by mixing the caster sugar with lemon juice to create a lemon syrup.
8. As soon as the cakes come out of the oven, poke holes all over the top with the skewer, then pour over the lemon mixture.
9. Leave to cool in the tins, set on a wire rack.