

## CAKE, SPONGE & MUFFIN, SWEET GOODS

# GLAZED LEMON TEA CAKE

This fine weather calls for Glazed Lemon Tea Cake! Perfect bite sized treats made with MAURI NCF Utility Cake Mix.

## INGREDIENTS

INGREDIENTS	WEIGHT
Cake	
MAURI NCF Utility Cake Mix	1.000kg
Eggs	0.200kg
Water	0.400kg
Lemon Juice	1 lemon
Lemon Zest	1 lemon
Lemon Icing Glaze	
Icing Sugar (sieved)	0.690kg
Water	0.060kg
Lemon juice	3 lemons

## METHOD

### CAKE

#### STEP 1

Add water, egg and NCF Utility Cake Mix in a bowl.

#### STEP 2

Using a whisk attachment, mix on low speed for 1 minute. Scrape down.

#### STEP 3

Mix for a further 5 minutes on high speed.

#### STEP 4

Mix for a further 5 minutes on medium speed.

#### STEP 5

Lastly, mix in lemon juice and zest to combine.

#### STEP 6

Scale off mixture into 8cm round cake rings lined with baking paper at 45g per ring.

**STEP 7**

Bake at approximately 175°C for 15 minutes.

**LEMON ICING GLAZE****STEP 1**

Place icing sugar in a medium bowl and stir in lemon juice and water (glaze should be thick, yet pourable).

**STEP 2**

Add more sugar or lemon juice as necessary to achieve desired consistency.

**ASSEMBLY****STEP 1**

Place the baked cakes on a glazing wire.

**STEP 2**

Pour desired amount of lemon glaze over each cake individually and decorate with additional lemon zest.

**STEP 3**

Serve at room temperature.

*\*Yield: 32 individual cakes*

*These instructions may vary depending on manufacturer's premises and equipment used.*