



Lemon Madeira Loaf Cake

about 8 - 10 servings



Medium

● ● up to 100 Min.



Ingredients:

For the Cake:

- 110 g Unsalted butter (Softened)
- 110 g Caster Sugar
- 5 ml Dr. Oetker Sicilian Lemon Extract (1½ tsp)
- 150 g Plain Flour
- 5 Dr. Oetker Baking Powder Sachets (1tsp)
- 2 Medium Eggs

For the Decoration:

- 100 g Icing Sugar
- Lemon Zest
- about 100 ml Lemon Juice , Juice of 2 Lemons

1 Lemon Madeira Loaf Cake:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Grease and line a 900g (2lb) loaf tin. Put the butter and sugar in a mixing bowl and beat together until light and creamy. Beat in the eggs, Lemon Extract and lemon zest.

- 2 Sieve the flour and Baking Powder on top. Using a large metal spoon, fold the dry ingredients into the creamy mixture until well blended.
- 3 Spoon the mixture into the prepared loaf tin, smooth the top and bake in the oven for about 45-50 minutes, until golden and risen and a skewer inserted into the centre comes out clean.
- 4 Just before the cake is baked make the lemon drizzle, mix together the lemon juice and icing sugar. Once the cake is baked pour over the drizzle and leave to cool in the tin.
- 5 Sprinkle with the lemon zest to finish the cake, you lemon madeira loaf is now ready to enjoy!



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Tip from the Test Kitchen

- For a classic Madeira cake, replace the Lemon Extract with the same amount of Dr. Oetker Madagascan Vanilla Extract, and replace the lemon curd with your favourite jam, or alternatively, keep the cake whole before you cover it with Ready Rolled Marzipan and Regal-Ice.

