

# Zesty lemon cakes



THESE DAINY AND DELICIOUS LITTLE CAKES WOULDN'T HAVE LOOKED OUT OF PLACE ON MARIE ANTOINETTE'S NIGHTSTAND. STEAL THE SHOW AT YOUR NEXT TEA PARTY.

## INGREDIENTS

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- 125 g butter or margarine, softened
- 250 ml (1 cup) sugar
- 2 extra-large eggs
- 5 ml (1 tsp) lemon essence
- 10 ml (2 tsp) grated lemon rind
- 500 ml (2 cups) cake flour
- 10 ml (2 tsp) baking powder
- 1 ml (pinch) salt
- 80 ml (1/3 cup) **Spur Salad & French Fry Dressing**
- 100 ml milk



## GLACÉ ICING

- 1L (4 cups) icing sugar
- 30 ml (2 Tbsp) fresh lemon juice
- 80 ml (1/3 cup) warm water
- 5 ml (1 tsp) grated lemon rind
- A few drops yellow food colouring

## METHOD

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1. Cream butter and sugar together. Add eggs one at a time, beating well after each addition, until light and creamy. Add essence and lemon rind.



2. Sift flour, baking powder and salt together. Add to butter mixture, alternating with [Spur Salad & French Fry Dressing](#) and milk. Mix well until smooth.
3. Turn out into a lined and greased 23 x 29 cm roasting or oven pan. Bake at 180°C for about 20 minutes. Cool slightly in the pan before turning out onto a wire rack to cool completely. Cut into squares or any other shapes of your choice.
4. For the icing, sift icing sugar. Add lemon juice and enough water and whisk to a smooth, runny consistency. Add lemon rind and colouring. Ice the top of the cake squares on a wire rack, over a tray. Re-use icing that dripped into tray.

## VARIATIONS

1. **Butter cake:** Bake in two greased, 20 cm cake pans for about 25 minutes.
2. **Jelly cakes:** Omit lemon essence and lemon rind. Add 3/4 of a packet of jelly powder (flavour of your choice) to cake batter and sprinkle remaining 1/4 packet jelly powder over the icing.
3. **Cake Pops:** Use sponge and bake in silicone tray for round cake pops. Increase icing sugar to 4 cups and water to about 80 ml (1/3 cup). Makes about 6 cake pops.