



LEMON AND SOUR CREAM CAKE

Season: Winter, spring
From the garden: Lemon, eggs
Type: Dessert
Difficulty: Easy
Country of origin:
Serves: 25 tastes
Source: nzwomansweeklyfood.co.nz

Equipment

- *chopping board and knife
- *mixing bowl
- *electric hand mixer
- *measuring cup and spoons
- *wooden spoon
- *spatula
- *citrus zester and juicer
- *cake tin
- *sieve

Ingredients

- *125 g butter, softend
- * $\frac{3}{4}$ cup sugar
- *1 tbsp lemon zest
- *1 tsp vanilla essence
- *2 eggs
- *2 cups self raising flour
- *1 cup sour cream
- * $\frac{1}{2}$ cup lemon juice
- *icing sugar for dusting

Method:

1. preheat the oven to 180 degrees
2. beat the butter, lemon zest and sugar until pale and creamy
3. add vanilla, then the eggs one at a time and mix well
4. fold in the sour cream and lemon juice, followed by the flour
5. pour the batter into a greased cake tin and bake for around 45 minutes (test with a skewer to make sure it's done)
6. dust with icing sugar before serving

Skills: *measuring, chopping, zesting, juicing, mixing*

