

# A Recipe from KNOPF

# LEMON CAKE

*Cake au citron*



This cake is excellent sliced and toasted. A homemade cake keeps for several days. Just wrap it in plastic wrap when it has cooled and keep it at room temperature.

Cake should not be kept in the refrigerator, but you can freeze it. It will be good for several weeks.

## INGREDIENTS

½ cup milk, warmed in a small saucepan  
The grated zest of 1 organic lemon  
10 tbsp. butter, plus a little extra for greasing the pan  
2½ cups flour, plus a little extra for flouring the greased pan  
2 cups confectioners' sugar, plus 1 heaping tsbp. if you decide to make syrup

3 large eggs  
1 teaspoon baking powder  
1 tbsp. lemon juice (optional)

**Special equipment:** round cake pan, about 10 inches

**Serves 6-8**

**Preparation:** 15 minutes

**Cooking:** 50 minutes

Dice the butter and melt it in the microwave at low power.

Use a pastry brush to grease the bottom and sides of the cake pan with butter. Sprinkle the pan with flour, turn it all around to spread the flour evenly, and tap out any excess.

Preheat the oven to 350°F.

Sift the sugar into a bowl. Add the lemon zest. Mix the sugar and zest well with your fingers, then whisk in the eggs. When the eggs and sugar are thoroughly combined, whisk in the melted butter and warm milk. Add the flour and baking powder, whisking constantly throughout.

Pour the batter into the prepared cake pan and bake for 8 minutes. Lower the heat to 300°F and cook about 40 minutes more. The cake is finished when the blade of a knife inserted in its center comes out dry.

Remove the finished cake from the oven, unmold it onto a cooling rack, and let cool.

Just after cooking you can, if you like, use a pastry brush to coat the cake with syrup. Just boil 4 tablespoons water with 1 heaping tablespoon confectioners' sugar for a couple of minutes. Allow it to cool, then stir in 1 tablespoon lemon juice. Brush the syrup on the still-warm cake.

