

Courtesy of The Red Cross – Please Donate



Baby Lemon Cakes with Glacé Icing

125g butter, softened
¾ cup caster sugar
finely grated zest of 1 lemon
2 eggs
1 ½ cups flour
1 ½ teaspoons baking powder
½ cup buttermilk

Glacé Icing

2 cups icing sugar, sifted
¼ cup lemon juice

1. Preheat the oven to 180°C. Spray a 12-hole muffin pan with oil.
2. Cream the butter, caster sugar and grated lemon zest with an electric beater until light and fluffy. Add the eggs, beating well after each addition.
3. Sift the flour and baking powder. Add to the eggs alternately with the buttermilk. Fold together gently.
4. Spoon into the prepared pan. Bake for 15-20 minutes or until a skewer inserted into the centre of a cake comes out clean. Cool on a wire rack.
5. To make the icing, combine the icing sugar and enough lemon juice to make a thick pouring consistency. Spread over the cold cakes.

Makes 12.



Thinking of Selling ?

Your Written Property Appraisal will include:



Team Commitment
Loyalty & Gift Card

\$1,000 as a personal
thank you from us.

It's on the house!



RayWhite

Two Dedicated
Salespersons Every Listing

From 1983 through to 2009, Jasmine Sergeant enjoyed a successful career as a fine dining Chef in the UK. Here is a selection of recipes used during her career

Call Jasmine Sergeant of Team Commitment whenever you are curious of the value of your home.

Until then, please enjoy & feel free to share this selected recipe

Email: jas.sergeant@raywhite.com Phone: 021 184 2626