

Lemon Confit Cake



FOR 6 PEOPLE

PREPARATION TIME 20 MIN

COOKING 40 MIN

Ingredients

180 g of flour
1 sachet of baking powder
3 eggs
120g butter
120 g of sugar
30 g of honey *

1 lemon
White chocolate
1 tbsp cubes of candied lemon peel *
Slices of candied lemon peel for decoration *

*available at La Maison du Fruit Confit.

Recipe

- 1 Preheat the oven to 180°C. Whisk the eggs with the honey and sugar until the mixture whitens.
- 2 Add the flour and yeast then add the melted butter. Rinse the lemon, dry it then grate its zest over the preparation. Squeeze the fruit to collect 2 tbsp of juice and add it to the dough. Add the candied lemon peels cut into small cubes and mix well.
- 3 Pour the mixture into a buttered cake mold. As decoration, add strips of preserved lemon on top.
- 4 Bake for 40 min.
- Melt the white chocolate. Frost the cake with the melted white chocolate. Serve warm or cold.

