

## Lemon Butter Cake

### Ingredients

300 gram	Melted Butter
300 gram	Sugar
6 nos	Eggs
1 tsp	Vanilla Essence
300 gram	Flour
1 tsp	Baking Powder
1 tsp	Lemon Zest



♥ Lemon Butter Cake ♥

### **Method:**

1. Preheat the oven to 180oC.
2. Mix the butter and sugar in a mixing bowl using a whisk
3. While mixing, slowly add in the eggs and vanilla essence.
4. Sift the flour and baking powder in a bowl.
5. Add half of the flour mixture to the batter mixture and mix. Then continue with another half after being mixed evenly.
6. Add in the lemon zest lastly before pouring into baking moulds
7. Pour into a greased 8-inches square pan.
8. Bake until the cake springs back when lightly pressed, about 40-45 minutes.
9. Check the doneness of the cake with skewer comes out clean, if not bake for another 5 minutes until the cake is ready to be served.
10. Glaze the cake with lemon icing and then topped with some lemon slices.