

LEMON CAKE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Yumgo <i>WHOLE POWDER</i>	16	3,2
Water (to hydrate the powder)	84	16,7
Sugar	148	29,5
Lemon zest	30	6,0
T45 flour	115	22,9
Salt	1	0,2
Baking powder	3	0,6
Heavy cream	64	12,7
Butter or margarine	25	5,0
Sunflower oil	16	3,2
Total	502	100,0



PROCESS

- Preheat the oven to 170°C.
- Rehydrate YUMGO Whole Powder with the water.
- Mix rehydrated YUMGO Whole with sugar and lemon zest.
- Add the flour, salt, and baking powder.
- Add the heavy cream, melted butter, and oil.
- Pour the batter into the cake mould.
- Bake for 45 minutes at 170°C.



TIPS

- Soak the cakes in a lemon syrup, then wrap and set aside.

For your questions and projects, contact us at innovation@yumgo.fr

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