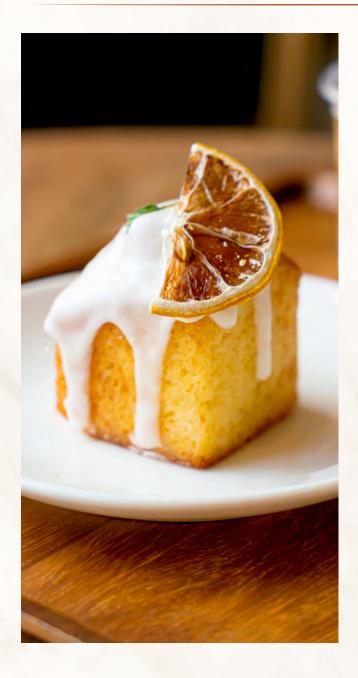
Lemon Pound Cake

Mauri Butter Cake Mix



Ingredients:

Group A	Weight (g)
Butter Cake Mix	500
Margarine	150
Unsalted Butter	150
Group B	
Whole Eggs	225
Lemon Juice	30
Lemon Oil	3

Production Method:

- 1. Using paddle, mix Group 1 at slow speed for 1 minute.
- 2. Scrape down sides and mix at high speed for 4 minutes.
- 3. Scrape down sides and continue mix at high speed for 4 minutes.
- 4. Slowly add in Group 2 at slow speed for 1 minute.
- Scrape down sides and continue mix at high speed for 3 minutes. Lastly change to slow speed for 1 minute.
- 6. Pour batter into square tin until approximately ¾ full.
- 7. Bake at 170°C for 20 –25 minutes. Baking conditions vary depending on the batter scaling weight and oven characteristic.
- 8. Remove from oven and let it cool before decoration.

Lemon Glaze:

Ingredients:

	Weight (g)
Icing Sugar	130
Lemon Juice	30

Processing Method:

- 1. Sift icing sugar into a small bowl.
- 2. Add lemon juice and beat until smooth.
- 3. Using lemon glaze to decoration as desired.









