

# 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.
5. 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  $\frac{3}{4}$  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.



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