

Golden Lemon Cake

Pinnacle Instant Custard, Pinnacle Margarine



Ingredients:

Lemon Custard Filling	Weight (g)
Pinnacle Instant Custard	110
Lemon Juice	100
Water	300
Unsalted Butter (Melted)	60

Base Cake

Butter Cake Mix Code:NC	1000
Unsalted Butter	300
Pinnacle Margarine	300
Whole Eggs	550
Lemon Oil	5
Lemon Zest	2.5

Lemon Chocolate

White Chocolate	220
Oil	5
Lemon Yellow Colour (Oil Base)	2

Baking Step:

Lemon Custard

1. For lemon custard, whisk all ingredients until well combined and set aside.
2. For cake base, using paddle, mix butter cake mix, unsalted butter, and margarine at slow speed for 1 minute.
3. Scrape down sides and continue mixing at high speed for 7 minutes.
4. Add in eggs, lemon oil and lemon zest mix at slow speed for 1 minute.
5. Scrape down sides and continue mixing at high speed for 3 minutes.
6. Pipe 15g batter into non-stick lemon shape tray and pipe 10g lemon custard on top, cover with 15g batter on top.
7. Bake at 170°C (top and bottom heat) for 23 – 25 minutes. Baking conditions vary depending on the batter scaling weight and oven characteristic.
8. Remove from oven and let it cool.

Lemon Chocolate

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2. For cake base, using paddle, mix butter cake mix, unsalted butter, and margarine at slow speed for 1 minute.
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