



Lemon Cake

Spring is just around the corner and that means: time to enjoy deliciously fresh baking again! So make this Lime Cake from LorAnn. This cake, with its delectable lime buttercream, is absolutely perfect for a bright spring afternoon!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.21



FunCakes Mix for Buttercream 500 g

F10125
€4.33



LorAnn Super Strength Flavor - Key
Lime - 3.7ml

L0412
€1.95



FunCakes Decorating Bags 30 cm
pk/10

F85100
€2.68



Wilton Decorator Preferred Deep
Round Pan Ø 15 x 7,5cm

03-0-0035
€8.20



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€5.82



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€3.53



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.00



Wilton Icing Smoother

03-3106
€9.73

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 420 g
- FunCakes Mix for Buttercream 300 g
- LorAnn Super Strength Flavor - Key Lime
- Cinnamon biscuits 12 pieces
- 300 g + 12 tablespoons unsalted (cream) butter
- 7 eggs (approx. 350 g)
- 42 ml + 250 ml water
- Zest of 2 limes
- Juice of 2 limes
- Lime slices

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton Decorating Tip #6B Open Star Carded
- Wilton Icing Smoother

Step 1: Bake the sponge cake

Preheat the oven to 175°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 420 grams of FunCakes Mix for Sponge Cake, as indicated on the packaging. Flavour it with LorAnn's Key Lime flavoring, zest from two limes, and juice from two limes. Divide the batter among three greased baking pans and bake for 25-30 minutes until done. If you have only one baking pan, you can bake the biscuits one after the other. Remove from the baking pan immediately after baking and let cool thoroughly on a cooling rack.

Step 2: Make the lime buttercream

Prepare 250 grams of FunCakes Buttercream Mix as described on the packaging. Then flavor it with LorAnn's Key Lime flavoring.

Step 3: Fill the sponge cakes

Stack the biscuits by spreading a layer of buttercream between the layers. Repeat until all biscuits are stacked. Then smooth with the lime buttercream, applying a thin layer to achieve a naked cake effect. Smooth it out with a smoother.

Step 4: Decorate the lime cake

Put the remaining buttercream in a piping bag with tip #6B. Decorate the bottom and top with a beautiful decorative border. Finally, garnish with lime slices and crumbled cinnamon cookies.



Step 5: Enjoy this delicious refreshing Lime Cake!

This recipe is made possible by LorAnn.