



Limoncello Cake with Lemon Cream

Making your own limoncello in the form of a delicious cake with lemon glaze cream gives you a wonderful summer feeling! Decorate this delicious limoncello cake with lemon grater, lemon slices and fresh mint leaves. One bite of this cake tastes like summer, sun, beach and a fresh limoncello cocktail!

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Flavour Paste Lemon Zest 100g

F56355
€5.89



Crisco Shortening 450g

23913
€11.65



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

03-3136
€6.85



Patisse Adjustable Loaf Pan Profi 20-35cm

P02938
€10.39



Wilton Comfort Grip Spatula Curved 22,5 cm

03-3133
€5.95

Ingredients

- 400 gram FunCakes Mix for Limoncello Cake
- 450 gram FunCakes Icing Sugar
- 15 gram FunCakes Meringue Powder
- FunCakes Flavour Paste Lemon
- FunCakes Candied Lemon Zest
- 190 gram Crisco
- 175 gram unsalted butter
- 4 eggs (approx. 200 gram)
- 7-8 tablespoons of water
- Lemon slices
- Mint leaves

Supplies

- FunCakes Bake Release Spray
- Cooling grid
- Spatula Angled 22,5cm
- Adjustable Cake Mould 20-35cm

Step 1: Bake the limoncello cake

Preheat the oven to 170°C (hot air oven 150°C) and grease the cake mould with the Bake Release Spray. Start preparing the limoncello cake by mixing 400g mix, 4 eggs and 175g butter for 4 minutes on low speed until a smooth batter is formed. Then put the batter in the greased cake tin and bake the cake in 50 to 55 minutes. Immediately after baking, remove the cake from the cake mould and allow it to cool on a cooling grid.

Step 2: Make the lemon cream

While the cake is cooling, get to work on making the lemon cream. You do this by mixing 190g crisco, 7 to 8 tablespoons water and 1 tablespoon lemon flavour paste. Mix first at low speed and then at high speed until you get a smooth cream. Then add at once the 450g of icing sugar and 15g of meringue powder. Mix all this again at low speed until you obtain a cream, if necessary you can add more flavour paste.

Step 3: Decorate the cake

Spread a thick layer of lemon cream on the limoncello cake and decorate the cake with slices of lemon, lemon zest and mint leaves.

Step 4: Enjoy the delicious Limoncello Cake with Lemon Cream!

This recipe was made possible by FunCakes.