



## LITTLE LEMON SPONGE CAKES

= SERVES 6 =



### KITCHENWARE

Bowls  
Little molds/ramekins  
Strainer  
Grater  
Spatula  
A skewer or knife  
Spoons

### FOR THE SPONGE CAKES

120g flour.  
120g butter at room temperature.  
100g sugar  
2 eggs.

1. Preheat the oven to 180°C.
2. Butter and flour slightly the little molds.
3. Sieve flour and baking powder.
4. Mix butter and sugar until fluffy.
5. Add eggs, once a time, mixing well after each addition.  
Add the lemon zest.
6. Add flour and baking powder and mix again with spatula carefully.
7. Fill each mold to about  $\frac{3}{4}$  and bake for 20 minutes.

### For the syrup

8. Introduce lemon juice and sugar in the microwave for 10

Lemon zest (only the yellow part).  
1 tbsp baking powder.

### FOR THE SYRUP

1 lemon juice.  
25g sugar.

### FOR THE ICING

70g icing sugar.  
½ lemon juice.

seconds, or heat it in a saucepan until sugar is dissolved.

Reserve.

9. Pick the sponge cakes with a skewer or knife and coat them with syrup.
10. Allow cakes to cool in their molds for 10 minutes before turning onto a rack.

### For the icing

11. Mix icing sugar and lemon juice. We need a thick but still liquid consistency. Add more icing sugar or water if needed.
12. Coat the cakes.

*enjoy!*