This lemon cake has the warmest sunniest flavors and it is perfect any time, any day!!!

Ingredients

For the cake

1 ½ cup of all-purpose flour

1 ½ teaspoon of baking powder

2 tablespoons of lemon zest

6 tablespoons of sugar

½ cup of butter

2 eggs

1 tablespoon of vanilla extract

¾ cup of mala

4 tablespoons of lemon juice

For the frosting

150 ml of whipping cream

1 ½ tablespoon of icing sugar

1 teaspoon of lemon zest

Method

Begin by mixing the dry ingredients together (the flour, lemon zest, baking powder). Set aside. In a different bowl, whisk the sugar and the butter until fluffy. Crack in your eggs, add the vanilla and whisk until silky. Pour in the lemon juice and give it one final mix.
Roughly combine the wet and the dry ingredients. Pour in the mala and mix until nice and creamy. Pour in the batter into a greased and dusted 9 by 15 baking pan and proceed to bake for 45 minutes.

For the frosting: whisk the icing sugar and the sugar until just set. Mix in the lemon zest and set aside. Once the cake is baked and cooled, frost it then slice and serve

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SERVE WITH: tea or coffee or custard or even on it's own!

This recipe was brought to you by Kaluhi's Kitchen blog from: https://www.kaluhiskitchen.com/simple-lemon-cake/

Youtube Video : https://youtu.be/ag-689rLTJc