

## D52 | SINGLE-STAGE MIXING LIMONCELLO CAKE

### INGREDIENTS

Eggs	700 g
Milk	250 g
CAKES AND FRIED PASTRIES Flour	1000 g
Sugar	600 g
Butter	550 g
Salt	10 g
Baking	35 g
Lemon zest	10 g
Limoncello	100 g



LINEA PASTICCERIA  
TORTE E DOLCI FRITTI

### DIRECTIONS

In a stand mixer fitted with the paddle attachment, cream the softened butter (at room temperature) with the sugar and lemon zest.

Separately, mix together the dry ingredients: flour and baking powder.

In another bowl, combine the eggs, milk, and salt. The eggs and milk should not be cold. Once the butter and sugar are well creamed, add the dry and liquid ingredients alternately, in several additions.

After all ingredients have been incorporated, add the limoncello.

Fill the greased and floured cake molds up to two-thirds full.

Using a dough scraper dipped in butter, make a cut along the center of each cake to encourage the classic split during baking.

Bake in a convection oven at 160°C for 25–30 minutes.

Once cooled, place the cakes on a wire rack and brush with limoncello syrup.

For the limoncello syrup:

- 400 g Water
- 300 g Sugar
- 250 g Limoncello