Lemon cake with the magimix

10 min	10 min 60 min	10 min 60 min 70 min	10 min 60 min 70 min 2/10
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For the Thermomix cake :
180g of granulated sugar
180g of flour
80g of heavy cream
60g of melted butter
3 eggs
2 teaspoons of lemon juice
1 teaspoon of baking powder
The zest of 2 lemons
A pinch of salt For the syrup :
80g of water
30g of sugar
1 tablespoon of lemon juice

<div class="tac">For the Thermomix cake : </div>
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This delicious lemon-flavored Thermomix cake is perfect for breakfast or afternoon tea with a good cup of coffee or tea
For the Thermomix cake :
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Preheat the oven to 160°C.
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Put the eggs and sugar in the Thermomix bowl.
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Mix for 20 seconds on speed 4.
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Add the lemon zest, heavy cream, melted butter, lemon juice, flour, and baking powder.
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Set for 30 seconds on speed 4.
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Add a pinch of salt.
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Program for 10 seconds on speed 4.
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Pour the mixture into a cake mold and bake for 1 hour.
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Check the cake's doneness by inserting a sharp knife into the cake. If it comes out clean, the cake is cooked.
For the syrup :

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Put the sugar and water in the bowl.

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Cook for 5 minutes at 100°C on speed 1.

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Once the cake has cooled, soak it with the syrup obtained.

Enjoy this delicious lemon Thermomix cake. Yum ;)