Lemon & olive oil cake (Christophe Bacquié)

Catégorie : Cakes & gâteaux de voyage

Ingrédients

- 150g sugar
- 2 eggs
- 7cl or 70g liquid cream 30 or 35% fat
- 120g flour
- 2g baking powder
- 4cl or 40g olive oil
- 3cl or 30g lemon juice
- 30g of sugar
- 3cl or 30g water

Préparation

1. I'm starting to have a lot of cake recipes on my blog, but it's been a long time since I've made lemon cake !

2. I had already tried Pierre Hermé's recipe, which was delicious, but this time I tried a recipe I saw on instagram, a lemon and olive oil cake by Christophe Bacquié.

3. Mix the eggs with the sugar, zest and cream.

4. Add the flour and baking powder.

5. Slightly warm the olive oil, then add it to the previous mixture.

6. Versez la pâte dans le moule à cake beurré ou chemisé avec du papier sulfurisé, puis enfournez dans le four préchauffé à 150°C pendant environ 40 minutes (à ajuster selon votre four et si vous augmentez les proportions).

7. Pour the dough into the buttered or lined with parchment paper cake tin and bake it in the preheated oven at 150°C for about 40 minutes (to be adjusted according to your oven and if you increase the proportions).

8. Mix the ingredients in a saucepan and bring to a boil.

9. Continue cooking the punch over low heat until the sugar is completely dissolved.

10. As soon as the cake comes out of the oven, unmould it and soak it with the punch.

11. Let it cool, then enjoy !