

Lemon-crumb cake

We want a moist lemon-crumb cake with flambéed meringue topping. So instead of flour, we use LAND-LEBEN breadcrumbs for the batter, which makes the cake base particularly light. The wonderfully fruity lemon creates a great contrast in the batter.

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Preparation time: 1 hour

Ingredients

(makes 12//20 x 32 cm diameter cake tin):

- 1 untreated organic lemon
- 3 eggs
- 190g sugar
- 190g butter
- Pulp of a vanilla pod
- 240g LAND-LEBEN breadcrumbs
- 1 pack baking powder
- 150g sour cream

For the meringue topping:

- 3 egg whites
- 80g icing sugar

Preparation:

Preheat in a fan oven to 175 degrees.

Wash the lemon in hot water and grate the zest. Halve the lemon and squeeze out the juice.

Cream the eggs with the sugar until they form a thick white cream. Melt the butter and mix into the sugar and egg mix. Scrape out the pulp of a vanilla pod and fold into the mix together with the breadcrumbs and baking powder. Finally, mix in the sour cream.

Grease a baking tin and line with baking paper.

Pour the batter into the cake tin and bake in a preheated fan oven at 175 degrees for 35 minutes. Do the skewer test: to do this, stick a wooden skewer into the cake – if the batter sticks to it, bake the cake for a little longer. Leave the cake to cool down.

For the meringue:

Beat the egg until stiff, gradually mixing in the icing sugar.

Spread the meringue mix onto the cake with a spoon. Flambé the edges with a Bunsen burner.

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