

Meyer Lemon Cake



INGREDIENTS

180g Cake Flour
72g Almond Flour
1.5 tsp Baking Powder
1/2 tsp Baking Soda
1/2 tsp Salt
113g Butter at room temp
100g Sugar
2 Large Eggs
85g Honey
2 Lemons Grated
1 tsp Vanilla
227g Buttermilk

Glaze:
85g Honey
30g Olive Oil
27g Lemon Juice
60g Simple Syrup

Icing:
2 Egg Whites
1/2 Cup Sugar
1/2 TB Cream Tartar
2 Sticks Butter
1 TB Vanilla

DIRECTIONS

1. Add Butter and Sugar to your mixer cream together
2. add olive oil to your butter mixer plus honey
3. Add eggs one at a time
4. then add the zest of 2 Meyer lemons
5. add the vanilla
6. add in the buttermilk
7. Blend dry ingredients together then add to your wet ingredients
8. Blend together (don't over mix)
9. Bake at 350 for 20 minutes

Rosemary lemon syrup:

3 pinches of rosemary chopped
1/2 cup of simple syrup
juice of 2 meyor lemons

Icing:

Place egg whites, sugar, cream of tartar, and vanilla in a double boiler, bring to 160F, cool down then whip vigorously and add room temp butter slowly to incorporate

NOTES

when you bake the cake let it cool first then poke wholes and add the syrup! its a game changer!!