

German Lemon Cake

Prep Time: 20 Minutes

Cook Time: 1 Hour 15 Minutes Ready In: 1 Hour 35 Minutes

Servings: 12

"This loaf cake is known in Germany as 'Zitronenkuchen', a dense pound cake with a lemon glaze all over the top and soaked into the cake itself."

Ingredients:

1 1/8 cups butter, softened
1 1/4 cups white sugar
5 eggs
1 cup all-purpose flour
1 cup cornstarch
1/3 cup lemon juice
1 cup confectioners' sugar



Directions:

1. Preheat the oven to 350°F. Grease and flour a 9x5 inch loaf pan.
2. In a large bowl, beat the butter and sugar together until light and fluffy. Beat in the eggs, one at a time, mixing well after each one. Then mix in the flour and cornstarch. Pour into the prepared loaf pan.
3. Bake for 1 hour and 15 minutes in the preheated oven, or until a knife inserted into the crown comes out clean. Cool for at least 10 minutes before removing from the pan.
4. While the cake is baking, mix together the lemon juice and confectioners' sugar. When the cake comes out of the oven, poke with a long fork or knitting needle all over. Pour the glaze over the top, and let it soak in. Cut into slices to serve.