

The Pampered Chef®
Mini Glazed Lemon Cakes
Recipe

Cakes

125 g butter, softened, plus extra for greasing
125 g plus 2 tablespoons caster sugar, divided
2 small lemons, divided
2 eggs, beaten
175 g self-raising flour
2-3 tablespoons milk

Glaze and Decoration

2 tablespoons lemon juice (from lemon used for cakes)
25 g butter
50 g caster sugar
Lemon knots, to decorate (optional, see Cook's Tips)

- 1 For cakes, grease six **Prep Bowls** well with butter; sprinkle evenly with 2 tablespoons of the caster sugar. Thinly slice one of the lemons using **Ultimate Mandoline** fitted with thin slicing blade. Remove any pips from lemon slices and place one slice into bottom of each prepared bowl; set bowls aside.
- 2 Zest remaining lemon using **Microplane® Adjustable Grater** to measure 1 tablespoon zest; set lemon aside for glaze. In **Classic Batter Bowl**, cream together remaining 125 g butter and 125 g sugar using **Bamboo Spoon** until mixture is pale and creamy. Gradually beat in eggs; stir in lemon zest. Fold in flour using **Classic Scraper**; fold in enough milk to give a smooth, dropping consistency.
- 3 Using **Large Scoop**, place two level scoops of mixture into each prepared bowl, dividing mixture evenly; gently level surfaces using the back of a teaspoon. Place bowls in a circle on microwave turntable. Microwave, uncovered, on HIGH 4-6 minutes or until tops are only very slightly moist and fine skewer inserted into centre comes out clean. Carefully remove cakes from microwave using **Chef's Tongs**; cool in bowls 5 minutes.
- 4 Meanwhile, for glaze, juice reserved lemon with Juicer to measure 2 tablespoons juice. Place butter in **(500 ml) Easy Read Measuring Cup**; cover loosely and microwave on HIGH 30-40 seconds or until melted. Stir in lemon juice and sugar; microwave, uncovered, on HIGH 30-60 seconds or until boiling. Stir well.
- 5 To serve, tap sides of bowls to release cakes (loosen top edges with **Small Spreader**, if necessary); invert cakes onto **Cutting Board**. Transfer cakes to serving plates using **Mini-Serving Spatula**. Drizzle glaze over cakes; decorate with lemon knots, if desired. Serve immediately.

Yield: Serves 6

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Per serving: Energy 1578kJ/376kcal; Protein 4.2g; Carbohydrate 50g; Fat 19g; Saturated Fat 11.4g; Fibre 0.8g; Salt 0.6g

Cook's Tip: These cakes can be baked in a conventional oven, if desired. Place Prep Bowls onto **Medium Sheet Pan** or **Medium Bar Pan** and bake at 180°C/fan 160°C/Gas 4 for about 25 minutes. Proceed as recipe directs.

For a simple decoration, make lemon knots. For each knot, score two long strips of zest from a large lemon using **Zester/Scorer**; tie them together in a knot.

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