

# Lemon sour cream cakes

**Fresh from the garden:** lemons, eggs

**Equipment:** paper cases, electric mixer, metric measuring cups and spoons, two 12 hole muffin pans, grater, lemon peeler, sieve, juicer, 2 dessertspoons, oven mitt, skewer, wire racks, medium mixing bowl, cutting board with a damp tea towel underneath, sharp knife, small white bowl, wooden spoon

**Ingredients:**

1 cup light sour cream	100g unsalted butter
2 tablespoons finely grated lemon rind	1 ½ cups castor sugar
4 eggs	2 cups self-raising flour
Finely shredded lemon rind, to decorate	

**Lemon icing**

3 cups icing sugar mixture	3 tablespoons lemon juice
1 ½ teaspoons melted butter	

**What to do:**

- Preheat oven to 160°C. Line two 12 hole muffin pans with paper cases.
- Wash the lemons and finely grate them until you have 2 tablespoons of rind.
- Weigh the butter and cut it into small cubes. Place it into a small white bowl and microwave it for 15 seconds to soften it a little.
- Using an electric mixer, beat the sour cream, butter, lemon rind, sugar eggs and flour on low speed for 1 minute or until ingredients are just combined. Increase speed to high. Beat for 2 minutes or until thick and creamy.
- Spoon mixture into muffin holes until three-quarters full. Bake for 20 to 25 minutes or until a skewer inserted in the centre of one cake comes out clean.

- Using the oven mitts, remove the cakes from the oven and turn the cakes out onto a wire rack to cool.
- Make the lemon icing. Zest a lemon with the lemon peeler. Place icing sugar in a medium mixing bowl. Melt the butter in the microwave for 12 seconds and add it to the icing sugar along with the lemon juice. Stir with a wooden spoon until smooth. Spread icing over the cakes.
- Top with the lemon rind. Set aside for 10 minutes or so to set.

**Recipe by Kim Coverdale, Super Food Ideas magazine, March 2008, page 87.**