Lemongrass cake



Ingredients

1 cake

- 200 g butter
- 200 g self-raising flour
- 200 g sugar
- 8 g vanilla sugar
- 4 eggs
- a pinch of salt
- 75 g Bresc Lemongrass puree

Preparation method

Preheat the oven to 175 degrees. Mix the butter, vanilla sugar and salt in a bowl to a creamy substance. Add the eggs one by one and mix until smooth. Add the lemongrass first and then add the self-raising flour bit by bit. Keep beating until you have a smooth batter. Pour the batter into a greased and floured baking tin. Bake the cake at 175 degrees for 60 minutes until it is cooked through. After baking, turn out the cake onto a rack and allow to cool thoroughly.

Used Bresc products



Bresc Lemongrass puree 450g

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