



Julia's Cuisine

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Sweets

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Chocolate Chip Lemon Cake

Serves 16 squares
Prep time: 10 minutes
Bake time: 18 – 20 minutes

Ingredients

1 1/2 Cups/185 grams of flour
3/4 Cup/150 grams sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/2 Cup/125 grams butter at room temperature
2 large eggs
2 teaspoons of vanilla extract
1/2 Cup/120 ml whole milk
2 Tablespoon fresh lemon juice
Zest of 1/2 lemon
1 Cup/175 grams chocolate chips

Method

Preheat oven to 350 degrees F. Grease and line an 8 x 8 inch baking tin. Set aside

In a medium sized bowl sift together the flour, baking powder, lemon zest and salt. Set aside.

Whisk the vanilla into the milk and set aside.

In a large mixing bowl cream the butter and sugar. Mix for about 2-3 minutes until the mixture is pale and fluffy, add the eggs one at a time mixing until they are incorporated into the batter.

Next, add half the flour and stir in gently. Then add all the milk and the lemon juice. Stir to combine. Add remaining flour and stir to combine. Once it is all incorporated, add the chocolate chips, reserving a few for the top.

Pour batter into your prepared dish. Sprinkle over remaining chocolate chips and bake for approximately 18 - 20 minutes. Insert a toothpick in the centre and when just a few crumbs come off, it is done. Remove from oven and place on a wire rack to cool for just a few minutes. Remove from pan after about 5 minutes and let it cool for a further few minutes. This can be served straight away. Will keep for a few days in an airtight container.