

LEMON AND KHUS KHUS CAKE

WHAT YOU NEED

-  Pillsbury™ Egg Free Tea Time Vanilla Mix 1 kg
-  Water 450 g
-  Oil 120 g
-  Lemon Zest 6-7 lemons
-  Lemon Juice 1 lemon
-  Poppy Seeds 50 g
-  Natural Lemon Colour (Few drops)



METHOD

1. Add premix, water, oil and beat at Speed 1 for a minute with paddle attachment.
2. Scrape the sides of the bowl for even mixing.
3. Mix at Speed 2 for 4 minutes.
4. Add lemon zest, lemon juice, lemon colour and poppy seeds to the batter and mix well.
5. Garnish the cake with some poppy (khus khus) seeds.
6. Bake at: 170° C – 180° C.
7. Bake for: 23 – 28 minutes..

