

# Lemoncake

250 g Butter or Margarine beat until soft and fluffy  
250 g Sugar  
4 Eggs add slowly mixing very well until white and bubbly  
2 Lemons (peel) add  
250 g Flour  
1 Teaspoon Baking Soda  
1 Touch Salt mix together and add to mixture. Fill in well buttered cakeform (28-30 cm)



Baking: 180°, 60-65 min. Let cool a little bit in the form, make holes with knitting needle and soak with the following sirup.

Sirup:

gut 1 dl Lemonjuice  
(3-4 Lemons)  
100 g Icing sugar mix well.

My change of the receipe:

Add 1 apple in small cubes. Add bit more icing sugar.  
The cake was 1.5 times this receipe.