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Fluffy lemon cake

INGREDIENTS

150 g of sugar

3 eggs

2 lemons (juice and zest)

1 pinch of salt

100 g of oil

100 g mineral water

2 teaspoons of baking soda

250 g flour

Molding

100 g powdered sugar

1/2 tbsp lemon juice

To sprinkle

1-2 tbsp chopped pistachios

a little grated lemon or lime zest

INSTRUCTIONS

Preheat the oven to 180 ° C. Prepare and grease a box mold and dust with flour or just line it with baking paper. Beat the eggs and sugar until fluffy. Sift the flour and add gradually with vanilla sugar, baking powder and oil. Grate and squeeze the zest from the two lemons. Add the juice and zest to the dough and stir well. Fill the dough into the prepared crate. Bake at 180 ° C - approx. 50 minutes. Mix the powdered sugar and lemon juice into a smooth glaze. Add lemon juice according to your feeling, the glaze should be nice and viscous. As long as the cake is still warm, prick everywhere with a fork. This makes it nice and juicy, because the glaze can soak in. Then quickly spread the glaze on the warm cake and let it cool.