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Lemon cake

Ingredients:

6 eggs

350 g sugar

2 organic lemons (abrasion) and juice

350 g flour

2 teaspoons baking powder

250 g soft margarine

100 g cream cheese or sour cream

Lemon glaze

250 g icing sugar

50 ml lemon juice

INSTRUCTIONS

Preheat the oven to 180°C circulating air. Beat the eggs and sugar until frothy. Grate the lemons, squeeze them and mix with flour, baking powder, butter and cream cheese. Line a box form with baking paper and pour in the dough. Bake for about 50-60 minutes. Let the cake cool down. For the icing, mix the icing sugar with lemon juice and cover the cake with it. Let the icing dry and then decorate.