





LEMON RECIPE BOOK

Crumble Cake





Ingredients

- Flour 300g
 - Butter COLD 120g
 - Sugar (cane) 120g
 - Eggs 2
 - Cinnamon powder a little
 - Lemon Cream 300g
 - Almond/Walnuts/Hazelnuts shredded 100g
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Preparation

1. In a bowl add flour and sugar.
2. Add the eggs and cinnamon.
3. Cut the cold butter into small pieces quickly.
This is a very important passage: not to handle the butter too much to avoid warming up.
4. Mix everything by hand “crumbling” all the ingredients.
5. Then place part of it on the base of a baking pan 24cm diameter on baking pape.
6. Press well.
7. Add the lemon cream on top.
8. Cover with the remaining cake mix.
9. Press well.
10. Spread the nuts on top.
11. Bake for 40-50 minutes at 175-190°C according to the oven.

Let it cool down at least one hour before cutting.

