



Air Fryer Lemon Cake

Description

Yes, you can bake in the [Air Fryer](#). This Air Fryer Lemon Cake is baked in less than half-hour and it is sweet, moist, and filled with lemon.

Duration:

Prep time: 5 MINUTES

Cook time: 25 MINUTES

Additional time: 5 MINUTES

Total time: 35 MINUTES

Ingredients

- 120 grams flour (4¼ oz)
- 75 grams of soft butter (2½ oz)
- 75 grams margarine (2½ oz)
- 2 eggs
- 75 grams fine granulated sugar (2½ oz)
- 2 tablespoons lemon juice
- 1½ teaspoon baking powder
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions

1. Preheat the [air fryer](#) to 320°/160° for 5 minutes
2. Take a mixing bowl and beat butter, margarine, vanilla extract, and sugar with a mixer or whisk until light and creamy this takes about 5 minutes. Be careful to not overmix
3. Add the eggs and beat them into the butter one by one. Add the second egg when the first egg is incorporated into the mix

4. Then add the flour, baking powder, lemon juice, and a pinch of salt. Mix thoroughly
5. Take some soft butter to butter the cake pan. Cut a circle from parchment paper and put it in the cake pan so the cake won't stick to the pan
6. Pour the batter into the cake pan and smooth it using a spatula
7. Put the cake pan in the fryer basket and slide the basket into the Air Fryer. Set the timer to 20-25 minutes and bake the cake until it is done and brown.
8. Take a bamboo skewer or toothpick and insert it into the center of the cake. It is done when it comes out clean
9. Let the cake cool in the pan for at least 5 minutes. Then turn the cake pan over onto a wire rack to cool

Nutrition Information:

YIELD: 8 **SERVING SIZE:** 1

Amount Per Serving: **CALORIES:** 179 **TOTAL FAT:** 9g **SATURATED FAT:** 5g **TRANS FAT:** 0g
UNSATURATED FAT: 3g **CHOLESTEROL:** 67mg **SODIUM:** 187mg **CARBOHYDRATES:** 21g
FIBER: 0g **SUGAR:** 10g **PROTEIN:** 3g

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Date Created

09/09/2023

Author

rauf