

Yuzu Pound Cake {Reverse Creaming Method}

Yield: 20 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/reverse-creaming-method-for-italian-cream-cake-recipe>

Ingredients:

- 3 cups caster sugar
- 3 1/2 cups plain flour
- 1/4 cup custard powder vanilla
- 1 teaspoon fine salt
- 455 grams butter softened, cut into chunks
- 7 eggs room temperature
- yuzu juice 100ml/3.5flozs.
- 1 yuzu or Meyer lemon
- 1 meyer lemon sliced thinly
- 1 Orange sliced thinly
- 2/3 cup sugar
- 2 cups icing sugar
- 1 packet sherbet or Wizz Fizz
- 4 tablespoons yuzu juice

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 125 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 12 grams
8. Sodium: 280 milligrams
9. Sugar: 36 grams

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