

Little lemon-tons

 Vegetarian  Popular

READY IN



55 min.

SERVINGS



16

CALORIES



220 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 175 g butter softened
- 140 g caster sugar
- 140 g self-raising flour
- 50 g ground almond
- 0.5 tsp double-acting baking powder
- 2 large eggs
- 1 tsp vanilla extract
- 2 juice of lemon

200 g granulated sugar

Equipment

oven

whisk

wire rack

skewers

Directions

Heat oven to 180C/160C fan/gas

Line the base and sides of a 20cm square tin with baking parchment (the easiest way is to cross 2 x 20cm strips over the base). Beat the butter, caster sugar, flour, almonds, baking powder, eggs, vanilla and the lemon zest and juice from lemon with an electric whisk until smooth.

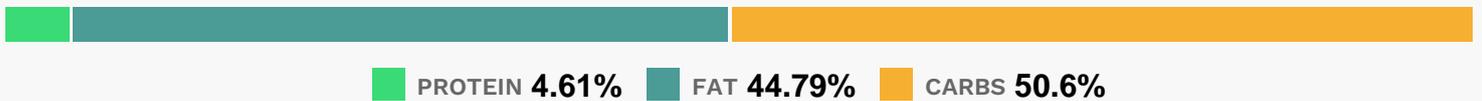
Scrape into the tin and bake for 25–30 mins until a skewer poked in comes out clean.

Let cool.

Turn out onto a wire rack, trim edges and slice into 16 squares. Tip the granulated sugar onto a plate.

Pour remaining lemon juice into another shallow dish. Very, very quickly, dip all sides of the cake squares, one-by-one, into the juice, then quickly in the sugar. Sit on a wire rack to set and crisp.

Nutrition Facts



Properties

Glycemic Index:21.82, Glycemic Load:18.99, Inflammation Score:-2, Nutrition Score:1.980000021665%

Flavonoids

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 220.07kcal (11%), Fat: 11.23g (17.28%), Saturated Fat: 5.95g (37.19%), Carbohydrates: 28.56g (9.52%), Net Carbohydrates: 28g (10.18%), Sugar: 21.5g (23.89%), Cholesterol: 46.77mg (15.59%), Sodium: 94.89mg (4.13%), Alcohol: 0.09g (100%), Alcohol %: 0.21% (100%), Protein: 2.6g (5.21%), Selenium: 5.63µg (8.05%), Vitamin A: 307.48IU (6.15%), Manganese: 0.07mg (3.65%), Phosphorus: 26.95mg (2.7%), Vitamin B2: 0.04mg (2.49%), Vitamin E: 0.36mg (2.4%), Calcium: 22.91mg (2.29%), Fiber: 0.55g (2.21%), Iron: 0.34mg (1.88%), Vitamin C: 1.45mg (1.76%), Folate: 6.9µg (1.73%), Vitamin B5: 0.15mg (1.51%), Vitamin B12: 0.07µg (1.24%), Copper: 0.02mg (1.14%), Zinc: 0.17mg (1.13%)