

A Recipe From *tikkido*

Madeira Cake

<https://tikkido.com/blog/Madeira-cake-recipe>

Madeira Cake Ingredients:

- 1 1/4 cups unsalted butter, softened and at room temperature
- 1 cup sugar
- 3 eggs
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- Juice and zest of one lemon
- 2 1/2 cups all purpose flour

Instructions:

1. Cream sugar and butter. Add eggs, one at a time, and beat until fluffy.
2. Zest and juice one lemon, and add to mixture.
3. Combine dry ingredients in a separate bowl, then add to the mixer, and mix just until well combined.
4. Place batter in a parchment lined bread tin.
5. Bake at 325 degrees for 50-60 minutes.

