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mint. mojito

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250 ML

LOWBALL

Ingredients :

- white rum
- sugar cane juice
- lime juice
- soda water
- mint

Add fresh lime juice to sugar and mint leaves. Gently mash mixture with a muddler. The mint leaves should only be bruised to release the essential oils and should not be shredded. Add rum and briefly stir to dissolve sugar and lift the mint leaves up from the bottom. Finally, top drink with crushed ice and sparkling soda water. Mint leaves and lime wedges can be used to garnish the glass.

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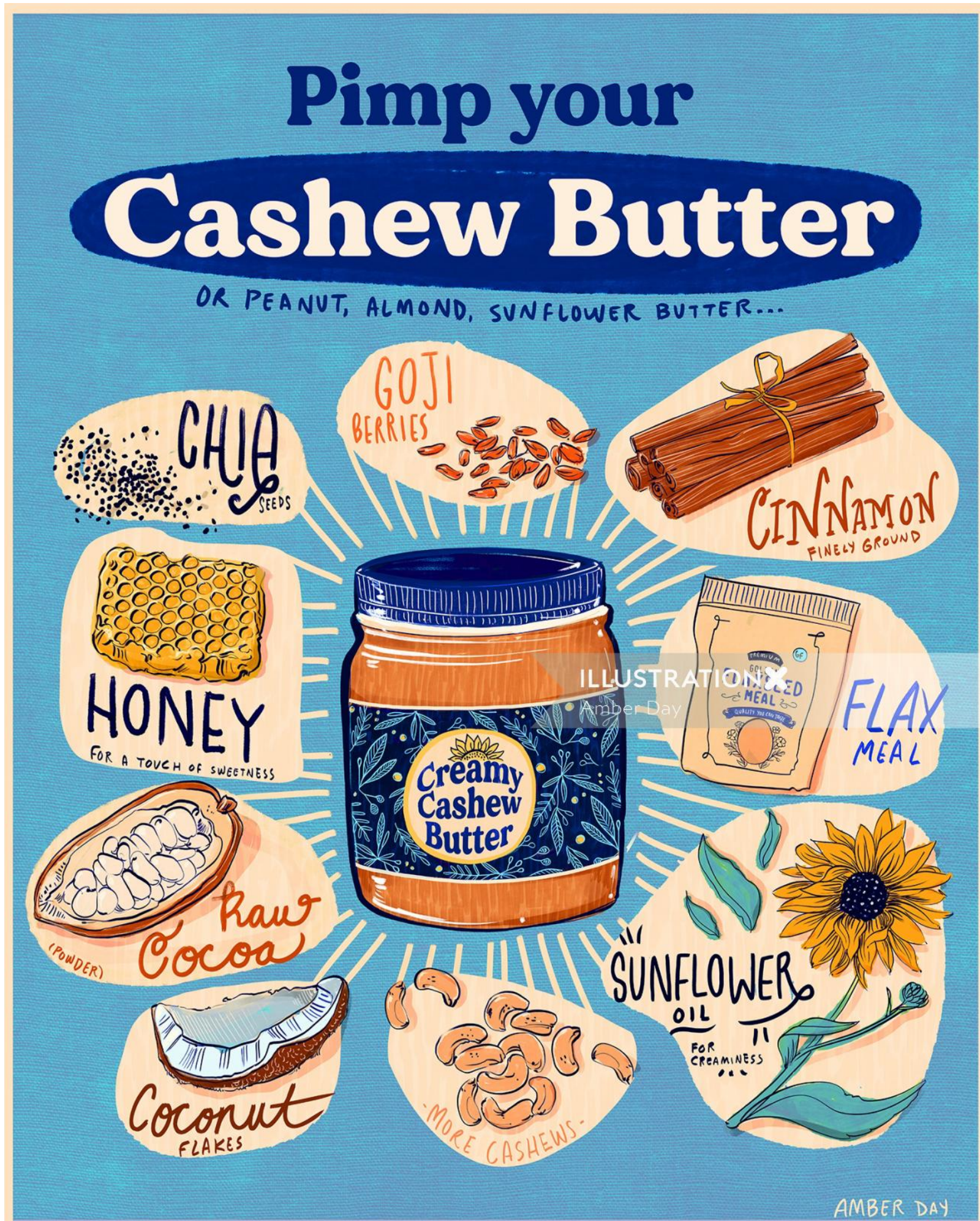
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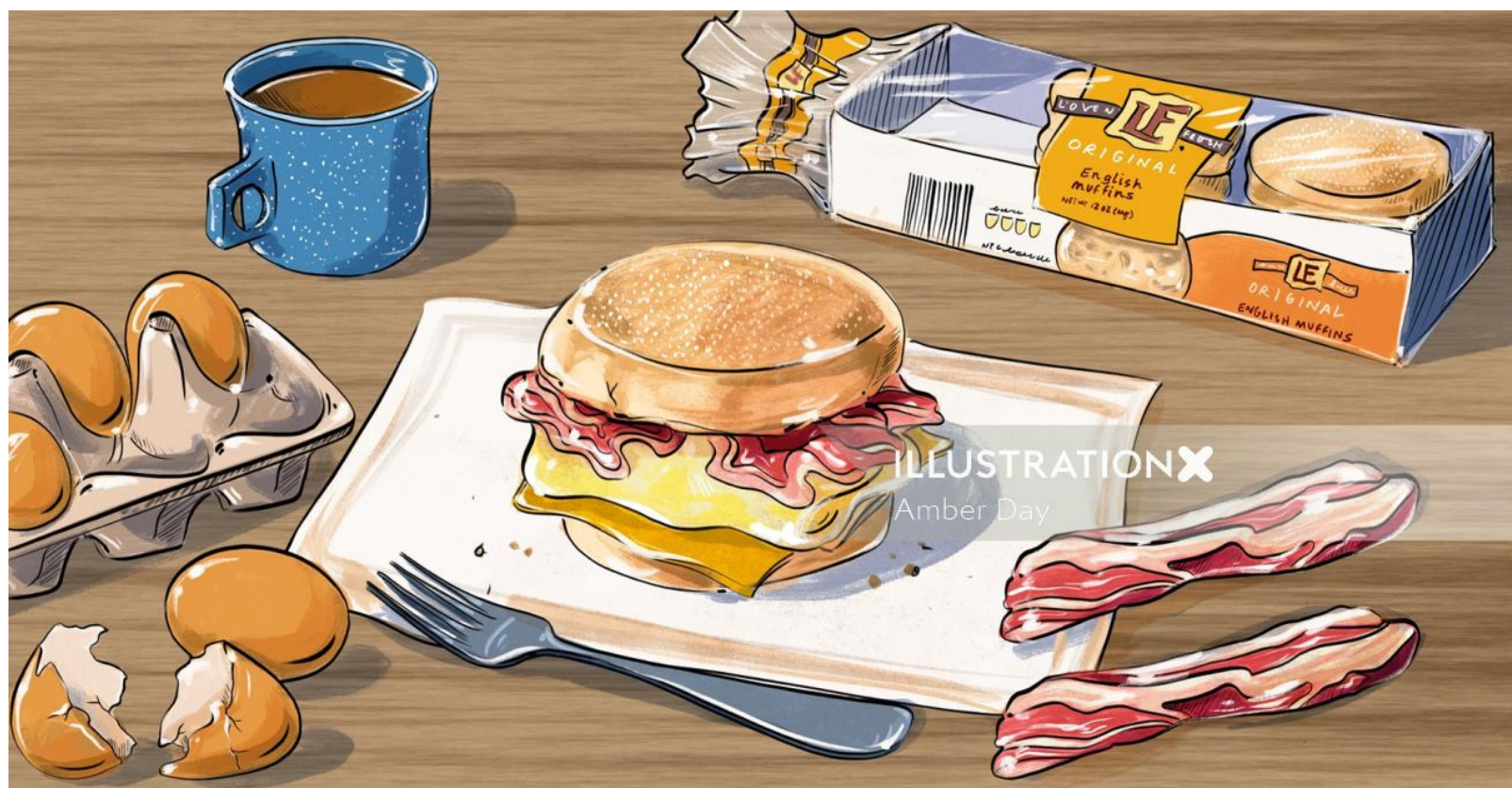
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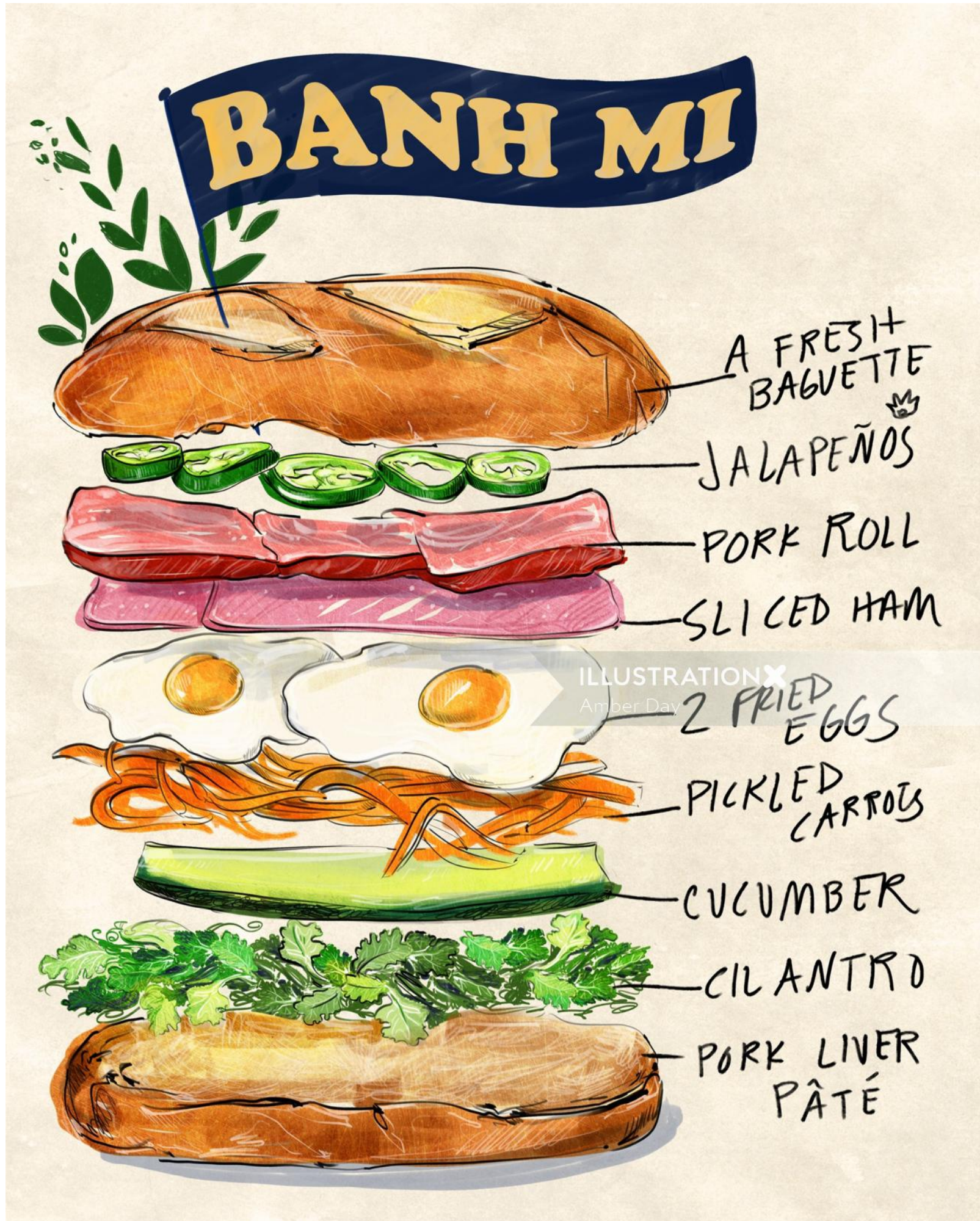
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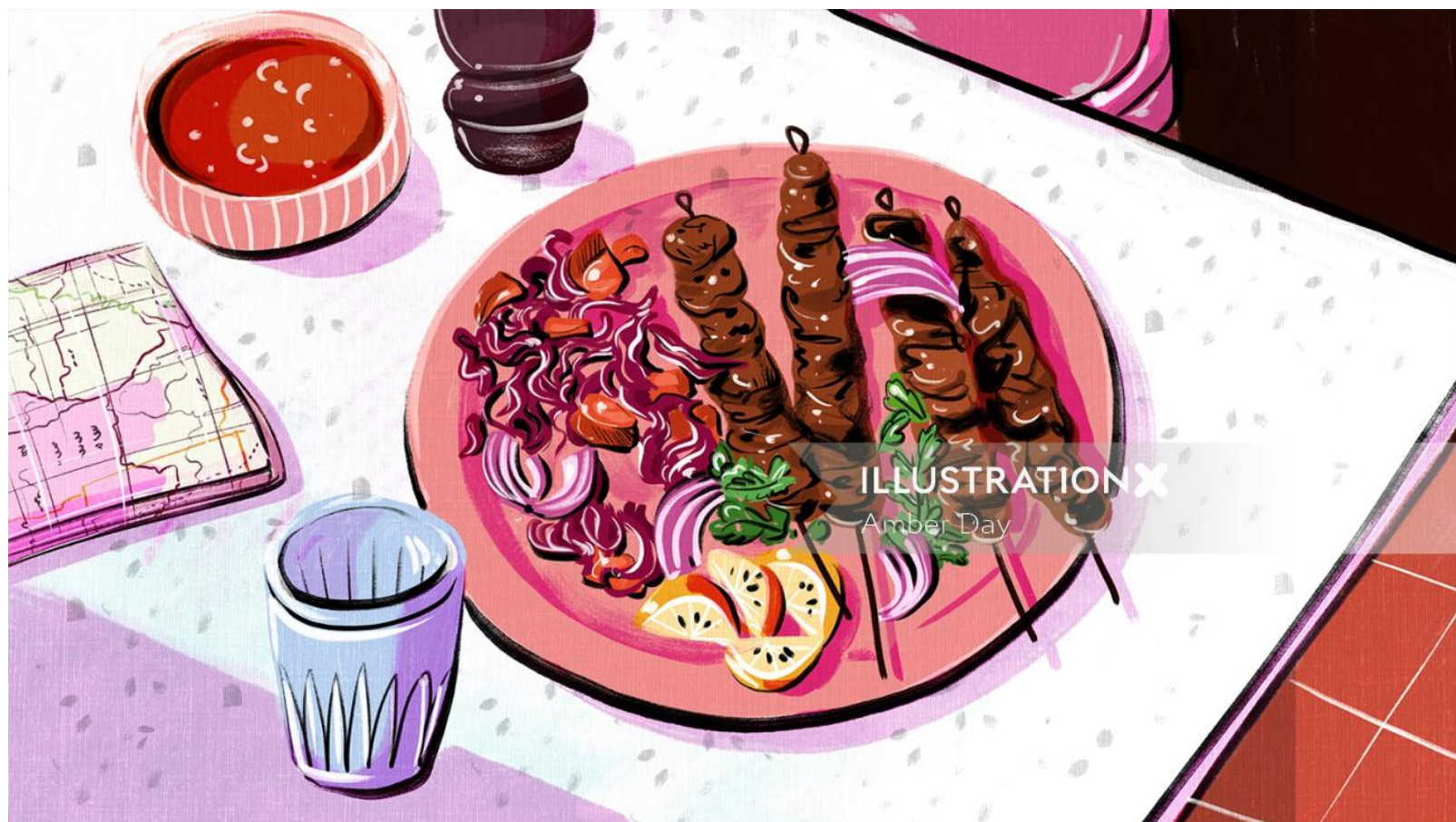
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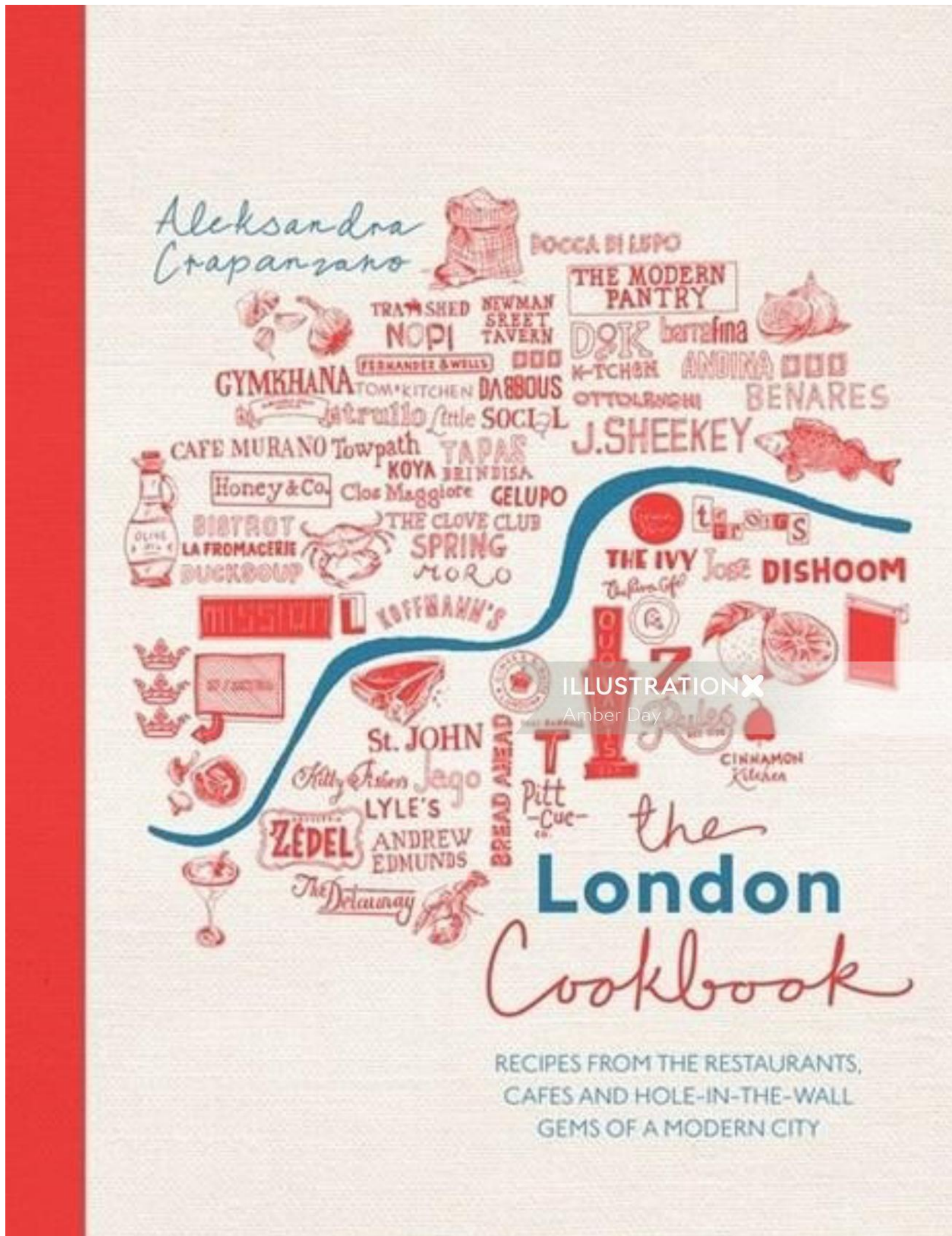
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1 HOUR 20 MIN.

Lemon Yogurt Cake

INGREDIENTS		CREAM
• 1 1/2 CUPS FLOUR	• 3 LARGE EGGS	• 1 CUP WHIPPING CREAM
• 2 TSP BAKING POWDER	• 2 TSP LEMON ZEST	• 3 TBSP POWDERED SUGAR
• 1/2 TSP KOSHER SALT	• 1/2 TSP VANILLA	• 2 TBSP LEMON JUICE
• 1 CUP WHOLE-MILK YOGURT	• 1/2 CUP VEGGIE OIL	
• 1/3 CUPS SUGAR	• 1/3 CUP LEMON JUICE	

- 1 Preheat oven to 350° F. Grease an 8 1/2 x 4 1/2 loaf pan. Line the bottom with parchment paper. Grease and flour pan.
- 2 Sift together the flour, baking powder, and salt into a bowl. In another bowl, whisk together the yogurt, 1 cup sugar, the eggs, lemon zest, and vanilla. Whisk dry ingredients into wet ingredients. With rubber spatula, fold the vegetable oil into the batter. Pour batter into prepped pan & bake for 50 minutes.
- 3 Meanwhile, cook the 1/3 lemon juice and remaining 1/2 cup sugar in a small pan until the sugar dissolves and mixture is clear. Set aside.
- 4 When the cake is done, allow it to cool in a pan for 10 min. Place on a baking rack over a sheet pan. While the cake is still warm pour the lemon-sugar mixture over the cake and allow it to soak in. Cool.
- 5 LEMON WHIPPED CREAM
Softly mix whipping cream, powdered sugar, and lemon juice. Slice cake, top with cream, and serve!

Yum!

LEMON YOGURT CAKE CREDIT TO COURTNEY HALVERSON @PRETTYLITTLEFAWN ♥

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kontakt@illustrationx.com

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