Meskouta - MOROCCAN LEMON CAKE

4 eggs

300 g (1.5 cup) sugar

125 ml (1/2 cup) vegetable oil

265 g (2 cup) plain flour

15 g (4 tsp) baking powder

1/2 tsp salt

125 ml (1/2 cup) milk

fresh lemon juice from one lemon

zest from 1 (or 2 small) lemons

1 tsp vanilla extract or 10 g vanilla sugar

powdered sugar for dusting

METHOD

1. Preheat the oven to 180 °C.
2. Set out 30 muffin cases in trays.
3. Zest and juice the lemon.
4. In a stand mixer, beat together the eggs and sugar until thick. Gradually add in the oil.
5. Mix together the flour, baking powder and salt and stir on low speed into the egg mix, and then slowly add the milk. Beat until smooth, and then mix in the lemon juice, zest and vanilla.
6. Pour the batter into your prepared pan, and bake for about 40 minutes. Test with toothpick if the cake is ready by inserting the toothpick in the cake and if it comes out clean, the cake is done.
7. Allow the cake to cool in the pan for 7 to 10 minutes. Loosen the cake from the sides of the pan with a spatula, and turn out the cake onto a rack to finish cooling.
8. Dust lightly with 1 Tbsp icing sugar before serving, ideally with Mint Tea

Mint tea;

6 peppermint tea bags

5 cups boiling water

3 to 4 tablespoons sugar, or to taste

1 large bunch fresh mint, washed

**Step 1** Put tea in teapot and pour in 1 cup boiling water, then swirl gently to warm pot and rinse tea. Strain out and discard water, reserving tea leaves in pot.

**Step 2** Add remaining 4 cups boiling water to tea and let steep 2 minutes. Stir in sugar (to taste) and mint sprigs and steep 3 to 4 minutes more. Serve in small heatproof glasses.