

# LEMON CAKE {A SCRATCH RECIPE}- REVERSE CREAMING METHOD OF MIXING

## INGREDIENTS

- 2 1/2 cups (285g) cake flour
- 1 1/2 cups (300g) granulated sugar
- 1/2 teaspoon (3g) salt
- 2 1/2 teaspoons baking powder
- 1 1/2 sticks (12 T) (169g) unsalted butter, softened slightly, still cool to the touch( do not soften in the microwave) you can cut into 1/4 inch slices onto waxed paper to soften more quickly
- 4 large eggs, room temperature
- 1 1/4 cup (302g) milk
- 2 Tablespoons (18g) vegetable oil
- 2 teaspoons (8g) lemon extract
- zest of 2 lemons - best done with a microplane, just the yellow of the lemon

## FOR THE LEMON CURD:

- 3/4 cup sugar
- 1/4 cup cornstarch
- 1 cup water
- 2 large egg yolks, lightly beaten
- 2 Tablespoons butter
- 1 Tablespoon grated lemon zest
- 4 Tablespoons fresh lemon juice

## LEMON CREAM CHEESE FROSTING:

- 2 sticks (226g) unsalted butter, slightly softened but still cool to the touch
- 2 8oz packages Cream Cheese (453 total gram weight) do not soften
- 2 teaspoons (8g) lemon juice
- 1 teaspoon (4g) lemon extract, optional
- zest from 1 lemon, approximately 1 1/2 teaspoons (3g)
- 6 to 6 1/2 cups (690g - 747g) powdered sugar, adding more if necessary

## DIRECTIONS

- \*Preheat the oven to 350 degrees Grease and flour two 8 x 2 inch round pans \*I use the reverse creaming method for this recipe.

## FOR THE CAKE:

- In the bowl of your mixer combine cake flour, granulated sugar, salt, & baking powder. Whisk to blend.
- In a separate bowl combine eggs, milk, vegetable oil, lemon extract, & lemon zest. Blend with a fork.
- Whisk the dry ingredients for 30 seconds to combine. With your mixer on low to medium speed, slowly add the slices of softened butter, a few at a time. Beat until the dry ingredients are crumbly and moistened by the butter. It will look like coarse sand. Scrape the sides and bottom of the bowl to make sure there is no dry flour. SLOWLY add approximately 1/2 of the egg mixture to the dry ingredients on low speed increasing to medium speed for 1 1/2 minutes, the batter will become thick and fluffy. Scrape the bowl and add the remaining egg mixture in 2 pourings, mixing 20 seconds after each addition and scraping the bowl.
- Bake at 350 degrees for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool in the pans 10 minutes then turn out.
- Make 6 1/2 cups batter
- Works well for cupcakes. For cakes, we love the lemon cream cheese frosting and lemon curd recipes below.

## LEMON CREAM CHEESE FROSTING:

- Cut butter into 1/2 inch slices and add to the bowl of your mixer, beat until smooth. Cut the cream cheese into pieces and add to the butter, beating until blended. Add the lemon juice and lemon zest. 1 teaspoon lemon extract, optional for a stronger lemon flavor Gradually add powdered sugar and beat until well blended.

## LEMON CURD

- Combine sugar and cornstarch in a saucepan over medium heat. Pour in water. Stir constantly, until mixture thickens and comes to a boil (3-4 minutes). Boil, stirring, for 1 minute more.. Remove the pan from the heat. Spoon about 1/2 cup of the hot mixture into a small bowl with egg yolks and stir quickly until combined. Continue stirring, while turning the egg mixture into the saucepan. Return pan to medium heat and cook, stirring, until the curd is thickened and lemon colored (1-2 min). Remove from heat and stir in the butter, lemon juice, and lemon zest.– Cool.

## TO ASSEMBLE:

- The lemon cake layers will have a layer of lemon cream cheese frosting & lemon curd between them. Starting with the bottom layer of cake, pipe a dam of cream cheese frosting about 1/4 inch from the edge of the layer before filling it with a thin layer of lemon curd, and follow with another layer of lemon cream cheese frosting before adding the next layer of cake. (Repeat for as many layers as you've made. We only

made 2 layers.). Frost with lemon cream cheese frosting and refrigerate any leftovers.  
Enjoy!