

Lemon Layer Cake with Lemon Buttercream

Lemon Layer Cake

Ingredients

- 1 c. (2 sticks) unsalted butter, softened
- 2 c. sugar
- 4 large eggs, at room temp.
- 1 1/2 c. self-rising flour
- 1 1/4 c. all-purpose flour
- 3/4 c. milk
- 1/4 c. fresh lemon juice
- 2 tsp. grated lemon zest

Directions:

- Preheat oven to 350F.
- Grease and lightly flour three 9x2 inch round cake pans, then line the bottoms with waxed or parchment paper.
- In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth.
- Add the sugar gradually and beat until fluffy, about 3 minutes.
- Add the eggs one at a time.
- Combine the flours and add in four parts, alternating with the milk and the lemon juice and zest, beating well after each addition.
- Divide the cake batter among the cake pans.
- Bake for 20 to 25 minutes or until a cake tester inserted into the center of the cake comes out clean.
- Let the cakes cool in pans for 10 minutes. Remove from pans and cool completely on wire rack.
- When cake has cooled, spread the icing evenly between the layers and over the top of the cake.

Lemon Buttercream

Ingredients:

- 1 c (2 sticks) unsalted butter, very soft
- 8 cups confectioners' sugar
- 1/2 c. fresh lemon juice
- 1 tsp. grated lemon zest

Directions:

- Place the butter in a large mixing bowl. Add 4 cups of sugar and then the juice and the zest.
- Beat until smooth and creamy.
- Gradually add the remaining sugar, 1 cup at a time, until the icing is thick enough to be of good, spreadable consistency.
- If desired, add a few drops of yellow food coloring and mix thoroughly.
- Use and store at room temperature.

Source: The Magnolia Bakery Cookbook