

Lemon Layer Cake

Summer Goddard - Springfield, VA
Taste of Home Grandma's Favorites

Servings: 12

1 cup butter, softened
1 1/2 cups sugar
2 large eggs, room temperature
3 large egg yolks, room temperature
1 tablespoon grated lemon zest
2 tablespoons lemon juice
3/4 cup sour cream
1/4 cup 2% milk
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
SYRUP
1/2 cup sugar
1/2 cup lemon juice
FROSTING
2 packages (8 ounce ea) cream cheese, softened
1 cup butter, softened
4 cups confectioner's sugar
1 1/2 teaspoons lemon juice
1/8 teaspoon salt
lemon slices (optional)
edible flowers (optional)

Preparation Time: 35 minutes

Bake Time: 25 minutes

Preheat the oven to 350 degrees.

Line the bottoms of two greased nine-inch round baking pans with parchment. Grease the parchment.

In a bowl, cream the butter and sugar until light and fluffy. Add the eggs and egg yolks, one at a time, beating well after each addition. Beat in the lemon zest and juice.

In a small bowl, mix the sour cream and milk.

In another bowl, whisk together the flour, salt, baking powder and baking soda. Add to the creamed mixture alternately with the sour cream mixture.

Transfer to the prepared pans. Bake until a toothpick inserted in the center comes out clean, 24 to 28 minutes. Cool in the pans for 10 minutes before removing to wire racks. Remove the parchment. Cool slightly.

For the syrup: In a small saucepan, combine the sugar and lemon juice. Bring to a boil. Cook until the liquid is reduced by half. Cool completely.

For the frosting: in a bowl, beat the cream cheese and butter until smooth. Beat in the confectioner's sugar, lemon juice and salt until blended.

Using a long, serrated knife, cut each cake horizontally in half. Brush the layers with warm syrup. Cool completely.

Place one cake layer on a serving plate. Spread with one cup of frosting. Repeat the layers twice. Top with the remaining cake layer. Frost the top and sides with the remaining frosting.

If desired, top with lemon slices or edible flowers.

Refrigerate leftovers.

Per Serving (excluding unknown items): 849 Calories; 50g Fat (51.6% calories from fat); 8g Protein; 96g Carbohydrate; 1g Dietary Fiber; 220mg Cholesterol; 744mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 9 1/2 Fat; 5 Other Carbohydrates.