

# Triple-Layer Lemon Cake

*Best Loved Desserts - 2013 Cookbook  
Better Homes and Gardens Magazine*

## Servings: 12

### CAKE

1 cup butter  
4 eggs  
2 1/3 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 cups sugar  
2 teaspoons lemon peel, finely shredded  
2 tablespoons lemon juice  
1 cup buttermilk  
1 cup purchased lemon curd

### LEMONY CREAM CHEESE FROSTING

1 teaspoon lemon peel, shredded  
2 packages (3 ounce ea) cream cheese, softened  
1/2 cup butter, softened  
1 teaspoon lemon juice  
4 1/2 to 4 3/4 cups powdered sugar

### CARAMELIZED LEMON TOPPING (optional)

2 small lemons  
1/2 cup sugar

## Preparation Time: 35 minutes

### Bake: 25 minutes

Allow the butter and eggs to stand at room temperature for 30 minutes. Grease and lightly flour three 9x1-1/2-inch round cake pans. Set the pans aside. In a bowl, stir together the flour, baking powder, baking soda and salt. Set aside.

Prepare the Lemony Cream Cheese Frosting: Finely shred one teaspoon of lemon peel; set aside. In a mixing bowl, combine the cream cheese, butter and lemon juice. Beat with an electric mixer on low to medium until light and fluffy. Gradually add the powdered sugar, beating until the frosting reaches spreading consistency. Stir in the lemon peel. Set aside.

Prepare the Caramelized Lemon Topping, if desired: Slice the two lemons. In a medium skillet, combine the sliced lemons and sugar. Cook over medium-high heat until the sugar melts and caramelizes. Set aside.

Preheat the oven to 450 degrees.

In a large mixing bowl, beat the butter with an electric mixer on medium to high for 30 seconds. Add the sugar, lemon peel and lemon juice; beat until well combined. Add the eggs, one at a time, beating well after each. Alternately add the flour and buttermilk to the butter mixture, beating on low after each addition just until combined. Spread the batter evenly into the prepared pans.

Bake for 25 to 30 minutes or until a wooden toothpick inserted near the centers comes out clean. Cool the cake layers in the pans on wire racks for 10 minutes. Remove the cake layers from the pans. Cool thoroughly on wire racks.

To assemble, place a cake layer on a cake plate. Spread with half of the lemon curd. Top with a second layer and spread with the remaining lemon curd. Top with the remaining layer. Frost with the Lemony Cream Cheese Frosting. Cover and store the cake in the refrigerator for up to three days.

Let stand at room temperature for 30 minutes before serving. If desired, top with the Caramelized Lemon Topping.

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Per Serving (excluding unknown items): 798 Calories; 39g Fat (42.6% calories from fat); 9g Protein; 108g Carbohydrate; 1g Dietary Fiber; 176mg Cholesterol; 553mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 Fat; 6 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	798	<b>Vitamin B6 (mg):</b>	.1mg
<b>% Calories from Fat:</b>	42.6%	<b>Vitamin B12 (mcg):</b>	.5mcg
<b>% Calories from Carbohydrates:</b>	53.2%	<b>Thiamin B1 (mg):</b>	.2mg
<b>% Calories from Protein:</b>	4.2%	<b>Riboflavin B2 (mg):</b>	.3mg
<b>Total Fat (g):</b>	39g	<b>Folacin (mcg):</b>	53mcg
<b>Saturated Fat (g):</b>	23g	<b>Niacin (mg):</b>	2mg
<b>Monounsaturated Fat (g):</b>	11g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	2g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	176mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	108g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	1g	<b>Grain (Starch):</b>	1
<b>Protein (g):</b>	9g	<b>Lean Meat:</b>	1/2
<b>Sodium (mg):</b>	553mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	153mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	112mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	2mg	<b>Fat:</b>	7
<b>Zinc (mg):</b>	1mg	<b>Other Carbohydrates:</b>	6
<b>Vitamin C (mg):</b>	7mg		
<b>Vitamin A (i.u.):</b>	1511IU		
<b>Vitamin A (r.e.):</b>	406RE		

**Nutrition Facts**

Servings per Recipe: 12

**Amount Per Serving**

**Calories** 798 **Calories from Fat:** 340

**% Daily Values\***

<b>Total Fat</b>	39g	59%
Saturated Fat	23g	117%
<b>Cholesterol</b>	176mg	59%
<b>Sodium</b>	553mg	23%
<b>Total Carbohydrates</b>	108g	36%

Dietary Fiber	1g	3%
<b>Protein</b>	9g	
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<b>Vitamin A</b>		30%
<b>Vitamin C</b>		12%
<b>Calcium</b>		11%
<b>Iron</b>		12%

*\* Percent Daily Values are based on a 2000 calorie diet.*