



lemonade layer cake with lemonade icing

Lisa understands lemonade and has proven it with this zingy cake, moist layers infused with all things lemon and topped with a lemon-cream-cheese frosting. Hope Lisa can keep up with the demand because I'm going to be charging at least \$10 a slice for her masterful lemonade layer cake.

SERVES: 10-12



julie albert & lisa gnat

ingredients

Lemonade Cake

- 2½ cups flour
- 1 tbsp lemon zest
- 1½ tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher salt
- ¾ cup butter, softened
- 2 cups sugar
- 3 large eggs
- 2 tsp vanilla extract
- 3 tbsp thawed frozen-lemonade concentrate
- 1 cup buttermilk
- ¼ cup fresh lemon juice

Lemonade Icing

- 1 (8oz) package cream cheese, softened
- ½ cup butter, softened
- 1 tbsp thawed frozen-lemonade concentrate
- 2 tsp lemon zest
- ½ tsp vanilla extract
- 4½ cups icing sugar

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directions

1. For the cake, preheat oven to 350°F. Coat two 9-inch round cake pans with non-stick cooking spray. In a small bowl, combine flour, lemon zest, baking powder, baking soda and salt. Set aside.
2. Using an electric mixer, cream butter and sugar on medium speed, until light and fluffy. Beat in eggs one at a time. Mix in vanilla and lemonade concentrate.
3. In a small bowl, combine buttermilk and lemon juice. Alternate adding flour mixture and buttermilk mixture to mixer, beginning and ending with the flour. Mix just until combined. Divide batter evenly between prepared pans and bake 20-24 minutes until a toothpick inserted in the middle comes out clean. Cool in pans for 10 minutes before removing to wire racks. Cool cakes completely before frosting.
4. For the icing, in an electric mixer, beat cream cheese and butter until well combined. On low speed, add lemonade concentrate, lemon zest, vanilla and icing sugar. Scrape down the sides of the bowl and beat for 30 seconds on medium speed until smooth and creamy.
5. To assemble the cake, place 1 layer on a serving plate and spread with 1 cup icing. Top with cake layer and spread remaining icing over the top and sides of the cake.

