



Philly Steak Cheese Fries

Introduction

Italian Lemon Cream Cake is a delightful dessert that perfectly embodies the bright and

zesty flavors of fresh lemons. This cake is light, fluffy, and layered with a creamy lemon frosting, making it an ideal choice for celebrations or as a refreshing treat on a sunny day. With its rich flavor profile and beautiful presentation, this cake is sure to impress your guests and tantalize their taste buds.

Ingredients

2 1/2 cups all-purpose flour
2 1/2 tsp baking powder
1/2 tsp salt
1 cup unsalted butter, room temperature
1 3/4 cups granulated sugar
4 large eggs
1 tbsp lemon zest
1/4 cup lemon juice
1 cup whole milk
1/2 cup sour cream
2 tsp vanilla extract

Frosting:

1 cup unsalted butter, room temperature
1 cup powdered sugar
2 tbsp lemon juice
1 tsp lemon zest
1/4 cup heavy cream
Lemon slices and mint leaves for garnish

Prep Time

25 minutes

Cook Time, Total Time, Yield

Cooking Time: 30 minutes

Total Time: 55 minutes

Yield: 12 servings

Instructions:

1. Preheat your oven to 350°F (175°C). Grease and flour three 8-inch round cake pans.
2. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. In a large mixing bowl, beat the butter and granulated sugar until light and fluffy, about 3-4 minutes. Add the eggs, one at a time, beating well after each addition. Mix in the lemon zest and lemon juice.
4. Gradually add the dry ingredients to the wet mixture, alternating with the milk and sour cream, beginning and ending with the dry ingredients. Mix in the vanilla extract.
5. Divide the batter evenly among the prepared cake pans and smooth the tops with a spatula. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
6. Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.
7. For the frosting, beat the butter until creamy. Gradually add the powdered sugar, lemon juice, and lemon zest. Add the heavy cream and beat until smooth and fluffy.
8. To assemble the cake, place one cake layer on a serving plate. Spread a layer of frosting over the top. Repeat with the remaining cake layers. Frost the top and sides of the cake with the remaining frosting.
9. Garnish with lemon slices and mint leaves before serving.

Indulge in the citrusy goodness of this Italian Lemon Cream Cake, and enjoy a slice of happiness!



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Detailed Directions and Instructions



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