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Philly Steak Cheese Fries

Introduction

Indulge in the delightful experience of making a Lemon Heaven Cake! This luscious cake marries the bright, tangy flavor of lemons with a rich cream cheese frosting, creating a dessert that is both refreshing and indulgent. Perfect for any celebration or simply a sweet treat for yourself, this cake will surely please lemon lovers and dessert enthusiasts alike.

Detailed Ingredients with measures

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1/2 cup unsalted butter, softened

1 cup granulated sugar

2 large eggs

2 tablespoons lemon zest

1/4 cup fresh lemon juice

1/2 cup buttermilk

1/2 cup sour cream

For the Lemon Cream Cheese Frosting:

1/2 cup unsalted butter, softened

8 oz cream cheese, softened

1 cup powdered sugar

1 tablespoon lemon zest

2 tablespoons fresh lemon juice

Lemon slices for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: 10 servings

Directions

1. Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large bowl, cream the butter and sugar together until light and fluffy. 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 ingredients, alternating with the buttermilk and sour cream, beginning and ending with the dry ingredients. Mix until just combined.
5. Divide the batter evenly between the prepared cake pans and smooth the tops.
6. Bake for 25-30 minutes or until a toothpick inserted into the center comes out clean. Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.
7. While the cakes are cooling, prepare the frosting. In a large bowl, beat together the butter and cream cheese until smooth. Gradually add the powdered sugar, one cup at a time, beating until light and fluffy. Mix in the lemon zest and lemon juice until fully incorporated.
8. To assemble the cake, place one layer on a serving plate and spread with a thick layer of frosting. Place the second layer on top and frost the top and sides of the cake.
9. Garnish with lemon slices and a drizzle of lemon juice if desired.

Nutritional Information

Kcal: 420 kcal



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Detailed Directions and Instructions

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