



Lemon Heaven Cake



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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

Preheat the Oven

Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.

See also Mexican Corn Casserole

Mix Dry Ingredients

In a medium bowl, whisk together 1 1/2 cups of all-purpose flour, 1 1/2 teaspoons of baking powder, 1/4 teaspoon of baking soda, and 1/4 teaspoon of salt.

Cream Butter and Sugar

In a large bowl, cream 1/2 cup of softened unsalted butter and 1 cup of granulated sugar together until light and fluffy.

Add Eggs and Citrus

Add 2 large eggs one at a time, beating well after each addition. Mix in 2 tablespoons of lemon zest and 1/4 cup of fresh lemon juice.

Combine Ingredients

Gradually add the dry ingredients to the wet ingredients, alternating with 1/2 cup of buttermilk and 1/2 cup of sour cream. Begin and end with the dry ingredients. Mix until just combined.

Prepare the Cake Pans

Divide the batter evenly between the prepared cake pans and smooth

the tops.

Bake the Cakes

Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Cool the Cakes

Allow the cakes to cool in the pans for 10 minutes. Then, turn them out onto a wire rack to cool completely.

Prepare the Frosting

While the cakes are cooling, in a large bowl, beat together 1/2 cup of softened unsalted butter and 8 oz of softened cream cheese until smooth. Gradually add 1 cup of powdered sugar, one cup at a time, beating until light and fluffy.

Add Flavorings

Mix in 1 tablespoon of lemon zest and 2 tablespoons of fresh lemon juice until fully incorporated.

Assemble the Cake

To assemble, place one layer of the cake 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.

See also [Crispy Air Fryer Pumpkin Seeds Recipe](#)

Garnish the Cake

Garnish with lemon slices and a drizzle of lemon juice if desired.

Notes

Prep Time

Prep Time: 20 minutes

Cooking Time

Cooking Time: 30 minutes

Total Time

Total Time: 50 minutes

Serving Size

Servings: 10 servings

Caloric Information

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Cook Techniques

Mixing Ingredients

Combine the wet ingredients (butter, sugar, eggs, lemon zest, and lemon juice) until the mixture is light and fluffy. This aerates the batter, creating a light texture.

Alternate Adding Ingredients

When combining dry and wet ingredients, add them alternately, beginning and ending with the dry. This helps maintain the batter's structure and prevents overmixing.

Baking

Bake the cakes in preheated oven for 25-30 minutes until a toothpick comes out clean. Ensure even baking by placing the pans in the center of the oven.

Cooling Cakes

Once baked, cool the cakes in the pans for 10 minutes before transferring them to a wire rack to cool completely. This prevents sogginess.

Frosting Technique

Beat the butter and cream cheese until smooth before gradually adding powdered sugar. This ensures a creamy and fluffy frosting.

Assembling the Cake

Layer the cake with frosting in between, and cover the entire cake with

frosting for a polished finish.

FAQ

Can I use cake flour instead of all-purpose flour?

Yes, you can substitute cake flour, but it may result in a softer cake.

What can I use instead of buttermilk?

You can substitute buttermilk with a mixture of milk and vinegar or lemon juice, letting it sit for a few minutes before using.

How can I make the cake more lemony?

Increase the amount of lemon zest and lemon juice in both the cake and frosting to enhance the lemon flavor.

See also [Sun-Dried Tomato Fettuccine Alfredo Recipe](#)

Can I refrigerate the finished cake?

Yes, you can refrigerate the cake. Just be sure to cover it to prevent it from drying out.

Can I freeze the cake?

Yes, the cake can be frozen. Wrap each layer tightly in plastic wrap and aluminum foil before freezing. Frost when ready to serve.



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Conclusion

Lemon Heaven Cake is a delightful treat that perfectly balances the tartness of fresh lemons with the sweetness of cream cheese frosting. Its light and fluffy texture makes it a fantastic dessert for any occasion, whether it's a birthday celebration, a summer picnic, or simply a special dessert to enjoy at home. This cake is sure to impress your family and friends, leaving them craving more of its zesty flavor.

More recipes suggestions and combination

Lemon Blueberry Cake

Combine the flavors of lemon with juicy blueberries for a refreshing twist. Add fresh blueberries to the batter and swap in blueberry preserves for a fruity filling.

Lemon Poppy Seed Muffins

Transform the cake into delicious breakfast muffins by adding poppy seeds and adjusting the baking time. These muffins are perfect with a cup of tea or coffee.

Lemon Coconut Cake

Incorporate shredded coconut into the batter and frosting for a tropical vibe. The combination of coconut and lemon will transport you to a sunny paradise.

Lemon Berry Trifle

Layer pieces of Lemon Heaven Cake with fresh berries and whipped cream for a beautiful trifle. This dessert is visually stunning and full of

refreshing flavors.

Lemon Cheesecake Bars

Use the lemon zest and juice from the cake recipe to create tangy cheesecake bars. The buttery crust and smooth filling are a perfect match for lemon lovers.

Lemon Almond Cake

Introduce almond flour to the recipe for a nutty flavor and denser texture. Enhance it with almond extract for a delightful combination of lemon and almond.



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