



Lemon Velvet Cake with Cream Cheese Frosting



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Introduction

Lemon Velvet Cake is a refreshing twist on the classic dessert, combining the moist and tender crumb of velvet cake with zesty lemon flavor. Topped with rich cream cheese frosting, this cake is perfect for any spring or summer gathering, or simply as a sweet treat to brighten your day. This article will guide you through the ingredients, preparation, and cooking times needed to create this delightful dessert.

Detailed Ingredients with measures

Cake:

- 2 ½ cups all-purpose flour
- 1 ½ cups granulated sugar
- ½ cup unsalted butter, softened
- 1 cup buttermilk
- 3 large eggs
- 2 teaspoons lemon zest
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt

Frosting:

- 8 oz cream cheese, softened
- ½ cup unsalted butter, softened
- 4 cups powdered sugar
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- Lemon zest for garnish

Prep Time

The preparation time for the Lemon Velvet Cake is approximately 20 minutes. This includes gathering all the ingredients, measuring them, and mixing the batter.

Cook Time, Total Time, Yield

The cook time for the cake is around 30 minutes. The total time, including prep and cooking, is about 50 minutes. This recipe yields one 9-inch cake, which can be cut into 8 to 10 slices, making it perfect for sharing with friends and family.



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Detailed Directions and Instructions

Step 1: Prepare Your Oven and Pans

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

Step 2: Combine Dry Ingredients

In a large mixing bowl, whisk together the flour, baking powder, baking soda, and salt until well blended.

Step 3: Mix Wet Ingredients

In another bowl, combine the sugar and lemon zest, rubbing them together to release the oils. Then, add the eggs, buttermilk, and vanilla extract, mixing until smooth.

See also [Philly Cheese Steak Soup](#)

Step 4: Cream the Butter

In a separate mixing bowl, beat the unsalted butter until creamy. Gradually add the sugar mixture, beating until light and fluffy.

Step 5: Combine Mixtures

Gradually add the dry ingredients to the butter mixture, alternating with the wet mixture. Mix until just combined without overmixing.

Step 6: Add Lemon Juice

Fold in the lemon juice gently into the cake batter until fully incorporated.

Step 7: Divide and Bake

Evenly divide the cake batter among the prepared cake pans. Bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.

Step 8: Cool the Cakes

Once baked, let the cakes cool in the pans for about 10 minutes. Then, transfer them to wire racks to cool completely.

Step 9: Prepare Cream Cheese Frosting

In a mixing bowl, beat the cream cheese and butter until smooth. Gradually add the powdered sugar and vanilla extract, and mix until creamy.

Step 10: Frost the Cake

Once the cakes are completely cooled, layer the cakes with frosting in between them. Frost the top and sides of the cake.

Step 11: Garnish and Serve

If desired, garnish the cake with lemon slices or zest before serving. Enjoy your Lemon Velvet Cake!

Notes

Note 1: Storage

Store any leftovers in an airtight container in the refrigerator for up to 4 days.

Note 2: Buttermilk Substitute

If you don't have buttermilk, you can make a substitute by adding 1 tablespoon of lemon juice or white vinegar to a cup of milk and letting it sit for 5-10 minutes.

Note 3: Baking Pans

You can also use two 9-inch round cake pans instead of three 8-inch pans; just adjust the baking time accordingly.

See also Oreo Cheesecake

Note 4: Frosting Consistency

For a thicker frosting, add more powdered sugar. For a thinner frosting, add a splash of milk until desired consistency is reached.



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Cook techniques

Creaming Method

The creaming method involves beating butter and sugar together until light and fluffy. This process incorporates air into the mixture, which helps to create a light and tender cake.

Sifting Dry Ingredients

Sifting flour, baking soda, and baking powder together ensures that there are no lumps and that the leavening agents are evenly distributed throughout the flour, promoting a uniform rise in the cake.

Room Temperature Ingredients

Using room temperature ingredients, such as eggs and cream cheese, helps to create a smoother batter and improves the emulsification process, leading to a better texture in the final cake.

Folding Technique

Folding is a technique used to gently combine ingredients, such as adding whipped egg whites to a batter. This method helps to retain the airiness of the mixture.

Testing for Doneness

To test if the cake is done, insert a toothpick into the center; if it comes out clean or with a few crumbs, the cake is ready. Avoid overbaking to maintain moisture.

FAQ

Can I substitute other flavors for lemon?

Yes, you can substitute lemon with other flavors like orange or lime, adjusting the zest and juice accordingly.

How do I store leftovers?

Store the leftover cake in an airtight container at room temperature for up to two days or in the refrigerator for longer freshness.

Can I freeze the cake?

Yes, the cake can be frozen. Wrap it tightly in plastic wrap and aluminum foil, then store it in the freezer for up to three months.

See also Chocolate Flan

What can I use instead of cream cheese?

You can use mascarpone or a vegan cream cheese alternative for a different flavor profile or dietary preference.

How can I make the frosting fluffier?

To make the frosting fluffier, beat it for a longer period to incorporate more air, or add a bit of heavy cream to lighten the texture.



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Conclusion

The Lemon Velvet Cake with Cream Cheese Frosting is a delightful dessert that balances the zesty flavor of lemons with the creamy richness of frosting. Its light and fluffy texture makes it perfect for any occasion, from celebrations to casual gatherings. This cake is sure to impress your guests and leave them wanting more.

More recipes suggestions and combination

Chocolate Lemon Layer Cake

Combine the richness of chocolate with the tangy flavor of lemon for a unique and delicious twist on a classic layered cake.

Lemon Blueberry Muffins

Start your day with these light and fluffy muffins that blend tart lemon and sweet blueberries for a perfect breakfast treat.

Lemon Meringue Pie

Enjoy a classic dessert that features a tangy lemon filling topped with a fluffy meringue, creating a perfect balance of flavors.

Lemon Cream Cheese Bars

These easy-to-make bars offer a creamy lemon filling atop a delicious crust, making for a delightful snack or dessert option.

Lemon Poppy Seed Bread

This moist and flavorful bread combines poppy seeds with zesty lemon,

perfect for breakfast or an afternoon snack.

Lemon Tart with Shortbread Crust

Indulge in a delicious lemon tart that features a buttery shortbread crust and a smooth, tangy lemon filling.

Lemon Zucchini Bread

This unique recipe combines grated zucchini with fresh lemon juice and zest, creating a moist loaf that's both healthy and flavorful.



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