

Lemon Butter Cake

Cindy Marshall, Needham Heights, MA

Uncle Jack's favorite lemon cake recipe that I make for him every summer.

½ lb. (2 sticks) butter
3 cups sugar
4 eggs
3 cups flour
1 cup buttermilk
¼ teaspoon soda
1 oz. lemon extract
1 tablespoon grated lemon rind

Cream butter and sugar well; add eggs, 1 at a time, beating well with mixer. Add flour and buttermilk, alternately, beating after each addition. Add soda dissolved in 1 tablespoon of water. Beat vigorously. Add extract and lemon rind; beat well. Pour into greased and floured tube pan or 2 - 8" cake pans. Bake at 350° until toothpick inserted just off center comes out clean. Cool for 15 minutes before turning out of pan.

When completely cooled, put lemon curd (either purchased already made or recipe below) in between layers and chill for 1 hour.

Lemon Curd Recipe:

3 large eggs
1/3 cup (80 ml) fresh lemon juice (2-3 lemons)
(do not use the bottled lemon juice)
1 tablespoon (4 grams) finely shredded lemon zest
3/4 cup (150 grams) granulated white sugar
4 tablespoons (56 grams) unsalted butter,
at room temperature

Note: Room temperature lemons provide more juice. After squeezing, strain the juice to remove any pulp. Zest is the yellow, sweet-flavored outer rind of the lemon. A zester or fine grater can be used to remove the rind. Cold lemons are much easier to grate. Grate lemons just before using as the zest will lose moisture if it sits too long.

In a stainless steel bowl placed over a saucepan of simmering water, whisk together the eggs, sugar, and lemon juice until blended. Cook, stirring constantly (to prevent it from curdling), until the mixture becomes thick (like sour cream or a hollandaise sauce) (160°F or 71°C). This will take approximately 10 minutes. Remove from heat and immediately pour through a fine strainer to remove any lumps. Cut the butter into small pieces and whisk into the mixture until the butter has melted. Add the lemon zest and let cool. The lemon curd will continue to thicken as it cools. Cover immediately (so a skin doesn't form) and refrigerate for up to a week.

Makes 1 1/2 cups (360 ml).

Note: If you want a lighter lemon curd whip 1/2 cup (120 ml) of heavy whipping cream and fold into the lemon curd.

After the lemon curd has chilled, make lemon buttercream icing as follows:

1 cup butter
1 cup Crisco® shortening
2 teaspoons lemon extract
2 tablespoons meringue powder (optional)
7 tablespoons milk (room temperature)
2 lbs. powdered sugar

Beat butter and shortening until smooth. Add lemon extract, meringue powder and milk. Beat until smooth. Add powdered sugar, 1 cup at a time, until all of the sugar is incorporated, then beat until spreading consistency.

To put the cake together, put lemon curd between layers. Cover cake with icing. Let sit for about 2 hours in refrigerator and then serve. 🍰