



With an explosion of lemon flavor, this simple layered cake is quick to make. The lemon curd adds extra moistness and the simple glaze adds a bit of sweetness. Double the batch to make two cakes as this one won't last!

Lemon Explosion Cake

Ingredients

1 1/2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs
1 cup sugar
2 tablespoons butter, softened
1 teaspoon vanilla extract
1 teaspoon lemon emulsion
1/3 cup lemon juice
1/2 cup light oil

Instructions

Sift the flour, baking soda, baking powder, and salt in a bowl. Mix until the ingredients are evenly distributed. Set aside. In a mixing bowl, mix the eggs, sugar, and vanilla until doubled in size. Add the butter, lemon emulsion (a more condensed extract), lemon juice, and the oil and blend thoroughly. Make a well in the dry ingredients and pour in the wet ingredients. Fold until just combined.

Preheat the oven to 350°F. Grease and line an 8" x 8" square pan with parchment paper. Pour in the batter and bake for 45 minutes or until a wooden skewer or toothpick comes out clean. Place cake on a wire rack and allow to cool completely.

While the cake is cooling, prepare the lemon curd. Put the eggs, sugar, and butter into a small pot and stir over low heat until all the sugar has dissolved. Add the lemon rind and juice and, while constantly stirring, cook until the curd thickens. Place the curd in a bowl and cover with plastic wrap resting right on the top of the curd. Cool in the refrigerator for at least 1/2 hour.

Prepare the glaze by combining the sugar, milk, and emulsion in a bowl until smooth. Set aside.

When the cake is cooled, cut it in half. Spread the curd on the inverted top layer of the cake and cover it with the bottom layer (the bottom of the cake will now be the top). Spread the glaze over the cake, allowing it to drizzle down the sides.

Makes one 8" x 8" cake. Serves 6 to 10.

Ingredients - Lemon Curd

3 eggs, beaten
3/4 cup sugar
1/4 cup butter
Rind and juice of 2 lemons

Ingredients - Lemon Glaze

1 cup confectioner's sugar
2 tablespoons 4% milk
1/2 teaspoon lemon emulsion