



Cook the Book: Lemon Layer Cake with Campari Frosting

READY IN



45 min.

SERVINGS



12

CALORIES



639 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup buttermilk
- ☐ 1 cup cake flour
- ☐ 1 tablespoon campari
- ☐ 3 cups powdered sugar
- ☐ 3 large eggs
- ☐ 5.5 cups flour all-purpose

- ☐ 2 tablespoons juice of lemon freshly squeezed
- ☐ 1 tablespoon lemon zest grated
- ☐ 1 tablespoons milk
- ☐ 0.3 teaspoon salt
- ☐ 2.8 cups sugar
- ☐ 0.3 pound butter unsalted softened (1 stick)

Equipment

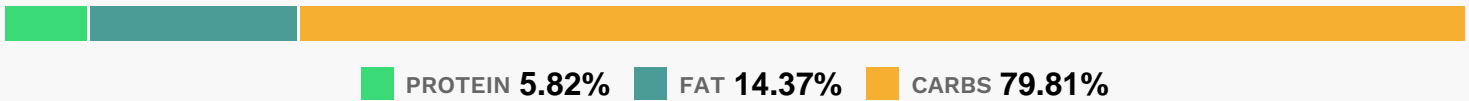
- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ To make the cake, preheat the oven to 350°F. Butter two 8-inch round cake pans or spray them with nonstick spray. Line the bottoms with parchment paper. Dust the pans with flour and tap out the excess.
- ☐ In a medium bowl whisk the all-purpose flour, cake flour, baking powder, baking soda, and salt.
- ☐ In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy, about 3 minutes.
- ☐ Add the eggs one at a time, beating after each addition.
- ☐ Alternately add the flour mixture and the buttermilk to the butter mixture, beginning and ending with the flour, and beating well after each addition.
- ☐ Add the limoncello, lemon juice, and lemon zest and beat just until incorporated.
- ☐ Divide the batter between the two pans and bake for 30 minutes, until the cakes are puffed and set and a toothpick inserted into the center comes out clean. Cool the cakes for 10 minutes in the pans, then remove and cool completely on a wire rack.

- ☐ To make the Campari buttercream, beat the butter and 2 cups of confectioners' sugar in a medium bowl with an electric mixer until smooth and creamy, about 3 minutes. Beat in the milk, limoncello, and Campari. Gradually beat in 1 to 2 more cups of confectioners sugar until the buttercream is thick and creamy.
- ☐ Place one cake layer on a plate and spread with half of the buttercream. Top with the remaining cake layer and spread with the remaining buttercream.
- ☐ Note: Substitute cherry liqueur, such as kirsh, for the Campari and add a drop or two of red food coloring to the frosting.

Nutrition Facts



Properties

Glycemic Index:31.09, Glycemic Load:68.85, Inflammation Score:-5, Nutrition Score:11.123478213082%

Flavonoids

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 639.28kcal (31.96%), Fat: 10.28g (15.81%), Saturated Fat: 5.67g (35.43%), Carbohydrates: 128.43g (42.81%), Net Carbohydrates: 126.57g (46.03%), Sugar: 76.2g (84.66%), Cholesterol: 68.62mg (22.87%), Sodium: 166.86mg (7.25%), Alcohol: 0.28g (100%), Alcohol %: 0.19% (100%), Protein: 9.36g (18.72%), Selenium: 28.53µg (40.76%), Vitamin B1: 0.47mg (31.48%), Folate: 115.75µg (28.94%), Manganese: 0.48mg (24.06%), Vitamin B2: 0.39mg (23.08%), Vitamin B3: 3.52mg (17.6%), Iron: 3.06mg (17.01%), Phosphorus: 120.57mg (12.06%), Fiber: 1.86g (7.43%), Vitamin A: 331.03IU (6.62%), Copper: 0.12mg (6.1%), Calcium: 59.41mg (5.94%), Vitamin B5: 0.57mg (5.65%), Zinc: 0.73mg (4.88%), Magnesium: 18.86mg (4.72%), Vitamin D: 0.6µg (4%), Potassium: 118.33mg (3.38%), Vitamin B12: 0.2µg (3.38%), Vitamin E: 0.44mg (2.95%), Vitamin B6: 0.06mg (2.94%), Vitamin C: 1.61mg (1.95%)