



Lemon Layer Cake



Vegetarian



Gluten Free

READY IN



120 min.

SERVINGS



8

CALORIES



741 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 2.5 cups brown-rice flour mix
- ☐ 1 cup canola oil for greasing cake pans
- ☐ 3.5 cups confectioners sugar
- ☐ 3 large egg yolks
- ☐ 4 large eggs
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 teaspoon xanthan gum

- ☐ 0.5 teaspoon lemon extract
- ☐ 0.3 cup juice of lemon fresh
- ☐ 2 teaspoons lemon zest fresh finely grated
- ☐ 1 cup milk
- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter unsalted softened
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon xanthan gum

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cake form
- ☐ wax paper
- ☐ skewers
- ☐ serrated knife

Directions

- ☐ Put oven rack in middle position and preheat oven to 350°F.
- ☐ Brush cake pans with canola oil. Line bottom of each pan with a round of parchment or wax paper, then oil paper.
- ☐ Whisk together flour mix, salt, baking powder, and xanthan gum until combined well. Stir together milk, canola oil (1 cup), vanilla, and zest in another bowl.

- ☐ Beat together sugar and eggs in a large bowl with an electric mixer at medium speed just until combined, about 1 minute. Reduce speed to low and add flour and milk mixtures alternately in batches, beginning and ending with flour mixture and mixing until just combined.
- ☐ Divide batter evenly between cake pans, smoothing tops, and bake until a wooden pick or skewer inserted in center of each cake layer comes out clean, 35 to 40 minutes.
- ☐ Cool cake layers in pans on racks 10 minutes. Run a thin knife around edge of 1 cake layer and invert rack over cake pan, then invert cake onto rack. Repeat with second layer. Peel off paper and cool layers completely.
- ☐ Whisk together zest, lemon juice, sugar, yolks, a pinch of salt, and guar gum in a 1-quart heavy saucepan.
- ☐ Add butter and cook over moderately low heat, whisking constantly, until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 5 minutes.
- ☐ Whisk in extract. Immediately pour curd into a bowl, then cover surface with wax paper and chill until cold, about 30 minutes.
- ☐ Beat butter with an electric mixer at high speed until light and fluffy, about 1 minute. Reduce speed to low and add confectioners sugar, lemon juice, extract, and zest, then mix until creamy and smooth, about 2 minutes.
- ☐ Halve each cake layer horizontally using a long serrated knife.
- ☐ Spread bottom half of each cake layer with half of lemon curd, then top with remaining cake layers to form two sandwiched cakes. Put 1 sandwiched cake on a cake stand or platter and spread a heaping 1/2 cup frosting over top, then cover with remaining sandwiched cake. Frost top and sides of cake with remaining frosting.
- ☐ • Cake layers can be made (but not halved) 1 day ahead and cooled completely, then kept, wrapped well in plastic wrap, at room temperature. • Lemon curd can be chilled up to 3 days. • Cake can be completely assembled and frosted 4 hours ahead and kept at room temperature, or 1 day ahead and chilled, loosely covered. Bring to room temperature before serving.

Nutrition Facts



PROTEIN 4.8% **FAT 42.06%** **CARBS 53.14%**

Properties

Glycemic Index:25.01, Glycemic Load:5.28, Inflammation Score:-6, Nutrition Score:16.986521741618%

Flavonoids

Eriodictyol: 0.37mg, Eriodictyol: 0.37mg, Eriodictyol: 0.37mg, Eriodictyol: 0.37mg Hesperetin: 1.1mg, Hesperetin: 1.1mg, Hesperetin: 1.1mg, Hesperetin: 1.1mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 740.69kcal (37.03%), Fat: 35.07g (53.95%), Saturated Fat: 17.22g (107.65%), Carbohydrates: 99.68g (33.23%), Net Carbohydrates: 96.97g (35.26%), Sugar: 59.89g (66.55%), Cholesterol: 226.52mg (75.51%), Sodium: 373.68mg (16.25%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Protein: 9.01g (18.02%), Manganese: 2mg (99.96%), Phosphorus: 312.93mg (31.29%), Vitamin B6: 0.45mg (22.61%), Vitamin A: 986.14IU (19.72%), Vitamin E: 2.69mg (17.9%), Selenium: 12.48µg (17.82%), Vitamin B1: 0.26mg (17.38%), Calcium: 161.98mg (16.2%), Vitamin B3: 3.21mg (16.03%), Magnesium: 63.85mg (15.96%), Vitamin B5: 1.52mg (15.16%), Vitamin B2: 0.25mg (14.84%), Zinc: 1.84mg (12.28%), Fiber: 2.71g (10.85%), Vitamin D: 1.61µg (10.7%), Iron: 1.81mg (10.05%), Vitamin B12: 0.56µg (9.33%), Folate: 31.4µg (7.85%), Copper: 0.15mg (7.39%), Potassium: 248.81mg (7.11%), Vitamin K: 6.19µg (5.9%), Vitamin C: 3.6mg (4.36%)