



Lemon Layer Cake with Lemon Curd and Mascarpone

READY IN



45 min.

SERVINGS



12

CALORIES



588 kcal

DESSERT

Ingredients

- ☐ 1.8 cups cake flour sifted (, then measured)
- ☐ 3 large egg yolk
- ☐ 6 large eggs separated
- ☐ 2 cups cup heavy whipping cream chilled
- ☐ 0.3 cup juice of lemon fresh
- ☐ 24 ounce mascarpone cheese chilled
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar

- ☐ 0.3 cup butter unsalted chilled cut into 1/2-inch cubes ()
- ☐ 0.5 cup water boiling

Equipment

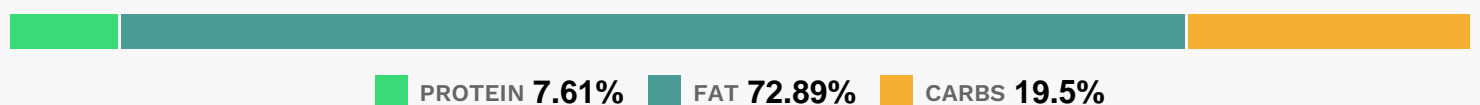
- ☐ bowl
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ kitchen thermometer
- ☐ pastry bag

Directions

- ☐ Whisk first 4 ingredients in medium metal bowl. Set bowl over saucepan of simmering water (do not allow bottom of bowl to touch water).
- ☐ Whisk constantly until thickened and instant-read thermometer inserted into mixture registers 160°F, about 10 minutes.
- ☐ Remove bowl from over water.
- ☐ Add butter; whisk until melted.
- ☐ Transfer 1 cup curd to small bowl for spreading on cake layers. Reserve remaining curd for filling. Press plastic wrap directly onto surface of both curds. Chill overnight. (Can be made 3 days ahead. Keep chilled.)
- ☐ Position rack in center of oven and preheat to 375°F. Line bottom of two 9-inch-diameter cake pans with 1 1/2-inch-high sides with parchment paper (do not grease pans or parchment). Using electric mixer, beat egg yolks and 7 tablespoons sugar in large bowl until mixture is very thick and slowly dissolving ribbons form when beaters are lifted, about 4 minutes. Using clean dry beaters, beat whites in another large bowl until soft peaks form.

- ☐ Add remaining 7 tablespoons sugar, 1 tablespoon at a time, beating until stiff and glossy. Fold half of whites into yolk mixture, then sift half of flour and 1/4 teaspoon salt over and gently fold in until incorporated. Fold in remaining whites, then sift remaining flour over and fold in just until combined, being careful not to deflate batter.
- ☐ Divide batter between pans; smooth tops.
- ☐ Bake until tester inserted into center of cakes comes out clean, about 15 minutes. Cool in pans on racks.
- ☐ Run knife around edge of pans to loosen cakes. Invert cakes onto 9-inch-diameter cardboard rounds, tapping on work surface if necessary to release cakes.
- ☐ Cut each cake horizontally in half (layers will be thin). Peel off parchment.
- ☐ Place sugar in small metal bowl.
- ☐ Add 1/2 cup boiling water; stir to dissolve sugar. Stir in lemon juice.
- ☐ Beat whipping cream and sugar in large bowl until peaks form.
- ☐ Add mascarpone to lemon curd in medium bowl; whisk until blended. Fold whipped cream into lemon-mascarpone mixture.
- ☐ Place 1 cake layer, flat side up, on platter.
- ☐ Brush with 1/4 of syrup.
- ☐ Spread 1/4 cup lemon curd over, then 1 cup lemon-mascarpone filling. Top with second cake layer; brush with 1/4 of syrup and spread with 1/4 cup lemon curd and 1 cup lemon-mascarpone filling. Repeat with third cake layer, syrup, lemon curd, and filling. Top with fourth cake layer.
- ☐ Brush with remaining syrup, then spread remaining lemon curd over. Spoon 2 cups lemon-mascarpone filling into pastry bag fitted with 1/4-inch star tip (to be used for rosettes).
- ☐ Spread remaining lemon-mascarpone filling as a frosting over sides of cake. Pipe small rosettes of frosting over top of cake, covering completely. Cover cake with cake dome; refrigerate at least 6 hours and up to 1 day.
- ☐ *Italian cream cheese available at Italian markets and many supermarkets.

Nutrition Facts



Properties

Glycemic Index:11.42, Glycemic Load:17.29, Inflammation Score:-7, Nutrition Score:7.5134782998458%

Flavonoids

Eriodictyol: 0.25mg, Eriodictyol: 0.25mg, Eriodictyol: 0.25mg, Eriodictyol: 0.25mg Hesperetin: 0.74mg, Hesperetin: 0.74mg, Hesperetin: 0.74mg, Hesperetin: 0.74mg Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg, Naringenin: 0.07mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 588.41kcal (29.42%), Fat: 47.53g (73.12%), Saturated Fat: 28.66g (179.15%), Carbohydrates: 28.62g (9.54%), Net Carbohydrates: 28.17g (10.24%), Sugar: 13.94g (15.49%), Cholesterol: 250.59mg (83.53%), Sodium: 129.44mg (5.63%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.16g (22.33%), Vitamin A: 1692.02IU (33.84%), Selenium: 18.61µg (26.58%), Vitamin B2: 0.23mg (13.35%), Calcium: 129.67mg (12.97%), Phosphorus: 108.31mg (10.83%), Vitamin D: 1.44µg (9.57%), Manganese: 0.16mg (7.78%), Vitamin B5: 0.7mg (7.03%), Folate: 26.72µg (6.68%), Vitamin B12: 0.38µg (6.28%), Vitamin E: 0.93mg (6.18%), Zinc: 0.68mg (4.53%), Iron: 0.77mg (4.27%), Vitamin B6: 0.08mg (4.02%), Copper: 0.06mg (3.14%), Potassium: 101.68mg (2.91%), Magnesium: 11.05mg (2.76%), Vitamin B1: 0.04mg (2.76%), Vitamin C: 2.21mg (2.67%), Fiber: 0.45g (1.81%), Vitamin K: 1.76µg (1.68%), Vitamin B3: 0.23mg (1.17%)