



Lemon Layer Cake with Summer Berries



Vegetarian



Popular

READY IN



80 min.

SERVINGS



12

CALORIES



807 kcal

DESSERT

Ingredients

- ☐ 3 cups flour
- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 4 ounces blackberries
- ☐ 4 large eggs
- ☐ 1 teaspoon kosher salt
- ☐ 0.5 cup juice of lemon fresh
- ☐ 1 tablespoon lemon zest
- ☐ 2 tablespoons milk

- ☐ 6 ounces raspberries
- ☐ 6 ounces strawberries cut into thin slivers
- ☐ 2 cups sugar
- ☐ 6 cups sugar
- ☐ 2 sticks butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract

Equipment

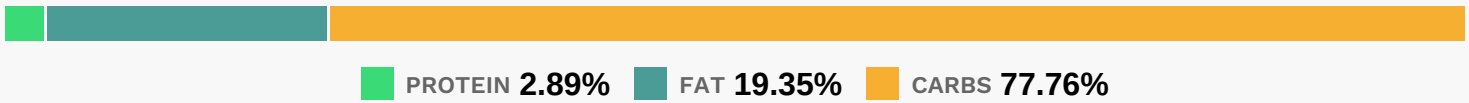
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ wooden spoon
- ☐ stand mixer

Directions

- ☐ Make Cake: Preheat oven to 350°F. Butter and flour three 9 inch cake pans. In a small bowl, whisk together flour, baking powder, and salt. In a large bowl, beat together butter and sugar with an electric mixer until light and fluffy, about 3 minutes (you can also use a stand mixer fitted with the paddle attachment on medium speed). Beat in vanilla. Beat in eggs, one at a time. Beat in half of the flour mixture. Beat in milk. Beat in remaining flour mixture. Beat in lemon juice and lemon zest.
- ☐ Pour batter into prepared cake pans.
- ☐ Bake until lightly golden and a cake tester inserted into middle of the cake comes out clean, about 20 minutes.
- ☐ Let cake cool in pans for fifteen minutes, then turn out onto a wire rack.
- ☐ Meanwhile, make the frosting. In a large bowl, beat together butter, 6 cups of confectioner's sugar, milk, lemon juice, and lemon zest with a wooden spoon until incorporated. Continue to beat for 3 minutes, or until frosting begins to get fluffy. At this point, taste the frosting. If desired, add remaining two cups of confectioner's sugar in 1/2 cup increments, tasting for

- preferred sweetness. Continue to beat frosting until thick and fluffy, about 3 minutes.
- ☐ To assemble: In a small bowl, break up raspberries with a fork until they have a spreadable consistency.
 - ☐ Place first layer of cake on a stand or plate. Frost with icing then cover evenly with raspberries.
 - ☐ Place second layer of cake on top of first. Frost with icing and cover evenly with strawberries.
 - ☐ Place final layer of cake on top of first two and frost the top and sides evenly with remaining frosting. Decorate circumference of top of frosted cake with blackberries.

Nutrition Facts



Properties

Glycemic Index:36.35, Glycemic Load:111.21, Inflammation Score:-5, Nutrition Score:9.9773913466412%

Flavonoids

Cyanidin: 16.17mg, Cyanidin: 16.17mg, Cyanidin: 16.17mg, Cyanidin: 16.17mg Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg, Petunidin: 0.06mg Delphinidin: 0.23mg, Delphinidin: 0.23mg, Delphinidin: 0.23mg, Delphinidin: 0.23mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 3.7mg, Pelargonidin: 3.7mg, Pelargonidin: 3.7mg, Pelargonidin: 3.7mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 4.13mg, Catechin: 4.13mg, Catechin: 4.13mg, Catechin: 4.13mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 1mg, Epicatechin: 1mg, Epicatechin: 1mg, Epicatechin: 1mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Eriodictyol: 0.5mg, Eriodictyol: 0.5mg, Eriodictyol: 0.5mg, Eriodictyol: 0.5mg Hesperetin: 1.47mg, Hesperetin: 1.47mg, Hesperetin: 1.47mg, Hesperetin: 1.47mg Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg, Naringenin: 0.18mg Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.68mg, Quercetin: 0.68mg, Quercetin: 0.68mg, Quercetin: 0.68mg

Nutrients (% of daily need)

Calories: 807.3kcal (40.36%), Fat: 17.88g (27.51%), Saturated Fat: 10.3g (64.38%), Carbohydrates: 161.63g (53.88%), Net Carbohydrates: 159g (57.82%), Sugar: 135.44g (150.49%), Cholesterol: 102.79mg (34.26%), Sodium: 311.31mg (13.54%), Alcohol: 0.11g (100%), Alcohol %: 0.06% (100%), Protein: 6.01g (12.02%), Selenium: 16.88µg (24.12%), Vitamin C: 18.61mg (22.56%), Manganese: 0.44mg (21.86%), Folate: 76.43µg (19.11%), Vitamin B1: 0.27mg (17.8%), Vitamin B2: 0.28mg (16.41%), Iron: 2.13mg (11.85%), Vitamin A: 592.16IU (11.84%), Fiber: 2.63g (10.54%), Vitamin B3: 2.08mg (10.41%), Phosphorus: 102.54mg (10.25%), Calcium: 81.9mg (8.19%), Vitamin E: 0.92mg (6.16%), Copper:

0.11mg (5.35%), Vitamin B5: 0.53mg (5.28%), Vitamin K: 4.76µg (4.53%), Magnesium: 17.36mg (4.34%), Vitamin D: 0.64µg (4.29%), Zinc: 0.61mg (4.07%), Potassium: 137.75mg (3.94%), Vitamin B6: 0.07mg (3.35%), Vitamin B12: 0.19µg (3.23%)