



## Lemonade Layer Cake

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



300 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 2 tablespoons butter softened
- 6 tablespoons butter softened
- 2 large egg whites
- 2 large eggs
- 1.3 cups buttermilk fat-free
- 2 cups flour all-purpose

- 1.3 cups granulated sugar
- 1 tablespoon lemon rind grated
- 2 teaspoons lemon rind grated
- 2 teaspoons lemonade concentrate thawed
- 3 tablespoons lemonade concentrate thawed
- 3.5 cups powdered sugar
- 0.5 teaspoon salt
- 0.5 teaspoon vanilla extract
- 2 teaspoons vanilla extract

## Equipment

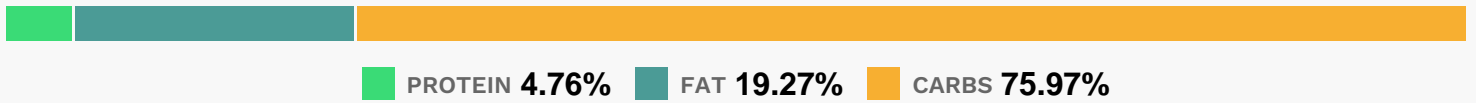
- bowl
- oven
- knife
- whisk
- wire rack
- blender
- measuring cup

## Directions

- Preheat oven to 35
- To prepare cake, place first 5 ingredients in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes).
- Add eggs and egg whites, 1 at a time, beating well after each addition. Lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour, baking powder, salt, and baking soda; stir well with a whisk.
- Add flour mixture and buttermilk alternately to sugar mixture, beginning and ending with flour mixture; beat well after each addition.
- Pour batter into 2 (9-inch) round cake pans coated with cooking spray; sharply tap pans once on counter to remove air bubbles.

- Bake at 350 for 20 minutes or until wooden pick inserted in center comes out clean. Cool in pans 10 minutes on a wire rack; remove from pans. Cool completely on wire rack.
- To prepare frosting, place 2 tablespoons butter and the next 4 ingredients (2 tablespoons butter through cream cheese) in a large bowl; beat with a mixer at high speed until fluffy.
- Add powdered sugar, and beat at low speed just until blended (do not overbeat). Chill 1 hour.
- Place 1 cake layer on a plate; spread with 1/2 cup frosting. Top with remaining cake layer.
- Spread remaining frosting over top and sides of cake. Store cake loosely covered in the refrigerator.

## Nutrition Facts



### Properties

Glycemic Index:21.07, Glycemic Load:20.33, Inflammation Score:-2, Nutrition Score:3.4173912794694%

### Nutrients (% of daily need)

Calories: 300.32kcal (15.02%), Fat: 6.51g (10.02%), Saturated Fat: 3.82g (23.87%), Carbohydrates: 57.74g (19.25%), Net Carbohydrates: 57.24g (20.82%), Sugar: 44.94g (49.94%), Cholesterol: 38.67mg (12.89%), Sodium: 212.44mg (9.24%), Alcohol: 0.22g (100%), Alcohol %: 0.27% (100%), Protein: 3.62g (7.24%), Selenium: 8.39µg (11.98%), Vitamin B1: 0.13mg (8.45%), Folate: 32.22µg (8.06%), Vitamin B2: 0.14mg (7.97%), Manganese: 0.11mg (5.63%), Iron: 0.9mg (5%), Vitamin B3: 0.94mg (4.72%), Vitamin A: 208.99IU (4.18%), Phosphorus: 37.38mg (3.74%), Calcium: 26.52mg (2.65%), Fiber: 0.5g (2%), Vitamin B5: 0.19mg (1.86%), Vitamin C: 1.47mg (1.78%), Copper: 0.03mg (1.62%), Vitamin E: 0.24mg (1.61%), Zinc: 0.21mg (1.37%), Magnesium: 5.26mg (1.31%), Vitamin B12: 0.07µg (1.19%), Potassium: 39.04mg (1.12%)