



Luscious Lemon Cake

 Vegetarian

READY IN



20 min.

SERVINGS



12

CALORIES



325 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.8 cup butter softened
- ☐ 2.5 cups cake flour
- ☐ 8 egg yolks
- ☐ 1 teaspoon juice of lemon fresh
- ☐ 1 teaspoon lemon zest
- ☐ 0.8 cup milk
- ☐ 0.3 teaspoon salt

- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla extract

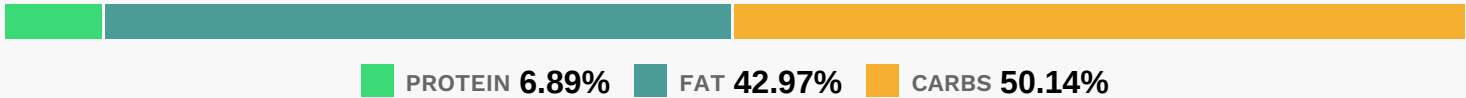
Equipment

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 37
- ☐ Beat egg yolks at high speed with an electric mixer 4 minutes or until thick and pale.
- ☐ Beat butter at medium speed until creamy; gradually add sugar, beating well.
- ☐ Add beaten egg yolks, beating well.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with cup milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in 1 tsp. lemon zest, 1 tsp. fresh lemon juice, and 1 tsp. vanilla. Spoon batter into 3 greased and floured 8-inch round cake pans.
- ☐ Bake at 375 for 12 to 17 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans to wire racks, and let cool 1 hour or until completely cool.
- ☐ Spread Luscious Lemon Frosting between layers of cake. Cover and chill until ready to serve.

Nutrition Facts



Properties

Glycemic Index:26.42, Glycemic Load:27.31, Inflammation Score:-3, Nutrition Score:5.6573913291745%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 325.39kcal (16.27%), Fat: 15.67g (24.11%), Saturated Fat: 8.79g (54.91%), Carbohydrates: 41.16g (13.72%),
Net Carbohydrates: 40.52g (14.73%), Sugar: 21.74g (24.16%), Cholesterol: 161.93mg (53.98%), Sodium: 258mg
(11.22%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Protein: 5.65g (11.31%), Selenium: 17.62µg (25.17%),
Phosphorus: 112.85mg (11.29%), Vitamin A: 552.92IU (11.06%), Manganese: 0.22mg (10.77%), Calcium: 100.83mg
(10.08%), Folate: 26.64µg (6.66%), Vitamin B2: 0.11mg (6.43%), Vitamin B12: 0.34µg (5.67%), Vitamin B5: 0.55mg
(5.47%), Vitamin D: 0.82µg (5.44%), Vitamin E: 0.75mg (5.01%), Zinc: 0.58mg (3.84%), Iron: 0.69mg (3.82%),
Vitamin B1: 0.05mg (3.43%), Vitamin B6: 0.06mg (3.1%), Copper: 0.06mg (2.94%), Fiber: 0.65g (2.58%),
Magnesium: 9.59mg (2.4%), Potassium: 67.22mg (1.92%), Vitamin B3: 0.29mg (1.44%), Vitamin K: 1.2µg (1.14%)