

Triple-Layer Lemon Cake

<http://userealbutter.com/2009/04/30/triple-layer-lemon-cake-recipe/>

from Better Homes and Gardens

1 cup butter, softened
4 eggs
2 1/3 cups all-purpose flour
1 1/2 tps baking powder (reduce to 1/2 tsp at 8500 ft.)
1/2 tsp baking soda
1/4 tsp salt
2 cups sugar
2 tps finely shredded lemon peel
2 tbsps lemon juice
1 cup buttermilk or sour milk
1 cup lemon curd
lemon cream cheese frosting
lemon peel curls (optional)

lemon curd

from Culinary School of the Rockies pastry skills course

6 oz. fresh lemon juice, strained
9 oz. sugar
3 oz. butter
3 oz. heavy cream
6 eggs
1 tbsp fine lemon zest
pinch of salt

Boil lemon juice, sugar, butter, salt, and heavy cream in a saucepan. Place eggs in a bowl and whisk to loosen up the whites and yolks. Temper hot lemon mixture into eggs. Add mixture back into saucepan and bring to a boil over medium heat, stirring constantly until thickened and nappé consistency. It should be quite thick or else it will be too runny in the final product. Strain, add zest, and stir. Place plastic wrap directly on curd and cool over an ice bath. Refrigerate when chilled. Can be frozen for up to 4-6 months. Makes 3.5 cups.

lemon cream cheese frosting

1 tsp lemon zest, grated
6 oz. cream cheese, softened
1/2 cup butter, softened
1 tsp lemon juice
4-5 cups confectioner's sugar

In a medium mixing bowl combine cream cheese, butter, and lemon juice; beat with electric mixer on low to medium speed until light and fluffy. Gradually add 2 cups sifted powdered sugar, beating well. Gradually beat in 2-1/2 to 2-3/4 cups additional powdered sugar until spreading consistency. Stir in the lemon peel.

Cake: Allow butter and eggs to stand at room temperature for 30 minutes. Meanwhile, grease and lightly flour three 9 x 1-1/2-inch round cake pans [Jen suggests lining with parchment paper too]. Combine flour, baking powder, soda, and salt. Set aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, lemon peel, and lemon juice; beat until well combined. Add eggs, 1 at a time, beating well after each. Add flour mixture and buttermilk or sour milk alternately to beaten mixture, beating on low speed after each addition just until combined. Pour into prepared pans. Bake at 350°F for 25 to 30 minutes or until a wooden toothpick comes out clean. Cool cakes in pans on wire racks for 10 minutes. Remove cakes from pans. Cool thoroughly on wire racks.

To assemble: [Jen suggests leveling the layers by trimming any domed tops.] Place a cake layer on a cake plate. Spread with half of the Lemon Curd. Top with second layer; spread with the remaining Lemon Curd. Top with third layer. Frost top and sides with cream cheese frosting. Cover and store cake in the refrigerator for up to 3 days. Let stand at room temperature for 30 minutes before serving. If desired, garnish with lemon peel curls. Serves 12.