

LEMON-LIME SUNSHINE CAKE

Ingredients:

FOR THE LEMON CAKE:

2 1/4 cups cake flour
1 tablespoon baking powder (I recommend aluminum free)
1/2 teaspoon kosher salt
1 1/4 cups low-fat buttermilk
4 large egg whites
1 1/2 cups granulated sugar
2 teaspoons grated lemon zest
1 stick (8 tablespoons or 4 ounces) unsalted butter, at room temperature
1/2 teaspoon pure lemon extract

Filling:

1 1/2 Cups Lemon Curd
(Other Options: blueberry jam or orange marmalade)
1 tablespoon Lime zest

Frosting:

1 pint heavy cream, well chilled
1 cup sifted icing sugar
1 teaspoon lime juice

Using both a chilled bowl and chilled beaters, beat the cream until frothy. Add the icing sugar and vanilla gradually while beating. Whip until light and a thick enough consistency to spread as an icing. Use immediately or store in fridge until cake is cool.

Directions:

Place a rack in the center of the oven and preheat the oven to 350 degrees F. Butter and flour two 8×2-inch round cake pans, line with parchment paper, then butter the parchment.

In a medium bowl, sift together the cake flour, baking powder, and salt. In a separate medium bowl or large measuring cup, whisk together the buttermilk and egg whites.

Place the granulated sugar and lemon zest in the bowl of a standing mixer or a large mixing bowl and rub them together with your fingers until the sugar is moist and fragrant. Add the butter and beat on medium speed for 3 full minutes, until very light and fluffy. Beat in the lemon extract.

Beating on medium speed, add one-third of the flour mixture, then half of the egg/buttermilk mixture and beat until combined. Still beating on medium speed, add the next third of the dry ingredients, then the remaining eggs/buttermilk. Beat until the batter is smooth, then add the remaining dry ingredients. Beat for 2 additional minutes on medium speed, ensuring the batter is very well combined and that plenty of air has been beaten into it.

Divide the batter evenly between the two pans and smooth the tops with a rubber or offset spatula. Bake for 30 to 35 minutes, or until the cakes are well risen, spring back lightly when touched, and a small knife inserted into the center comes out clean. Place the cake pans on a wire rack and let cool 5 minutes, then run a dull knife around the sides of the cake to loosen. Gently invert the cake into your hand so that it comes out of the pan, remove the paper liner, then place the cake directly back onto the wire rack, bottom (flat) side down and right-side up. Let cool to room temperature.

Trim top of cakes if needed to lay flat. Spread layer with 1 cup of curd on top of one cake evenly and place other cake upside down on top, so the top is flat.

Spread frosting evenly around sides and top. Mix remaining lemon curd with teaspoon of water. Create a circle crater in frosting on top of cake and pour and spread curd into it. Surround bottom and top circle with thin slices of lemon and lime.

