



# Lemony Layer Cake

KIM BELL

## CAKE INGREDIENTS

1 1/3 cups granulated sugar  
6 tbsp butter, softened  
1 tbsp grated lemon rind  
3 tbsp thawed lemon concentrate  
2 tsp vanilla extract  
2 eggs  
2 large egg whites  
2 c all-purpose flour  
1/2 tsp salt  
1/2 tsp baking soda  
1 1/4 c fat-free buttermilk  
Cooking spray

## FROSTING INGREDIENTS

2 tbsp butter, softened  
2 tsp grated lemon rind  
2 tsp thawed lemon concentrate  
1/2 tsp vanilla extract  
8 oz low fat cream cheese  
3 1/2 c powdered sugar

## INSTRUCTIONS

Preheat oven to 350°.

For 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, beating well after each addition. Combine flour, baking powder, salt, and baking soda; stir well with a whisk. Add flour mixture and buttermilk; beat well after each addition. Pour batter into 2 (9-inch) round cake pans coated with cooking spray. Bake at 350° for 20 minutes. Let cool.

For 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.

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