

Lemon & Mascarpone Cake

Poetry & Pies

prep time: 20-25 minutes

bake time: 25-30 minutes

total time: 55 minutes (includes making the buttercream)

servings: 12-16



Ingredients

for the double lemon cake layers

- ¼ cup fresh lemon juice
- ¾ cup whole milk, room temperature (see note for lemon infused milk)
- 2 cups plus 2 tablespoons cake flour, spooned then leveled (see note above for making your own)
- 2 teaspoons baking powder
- ½ teaspoon sea salt
- ¾ cup unsalted butter, room temperature
- 1 ⅔ cups granulated sugar
- 2 tablespoons grated lemon zest (2 large lemons)
- 3 large eggs, room temperature
- 2 tablespoons avocado or vegetable oil
- 1 tablespoon vanilla extract

for the lemon curd mascarpone filling

- 4 ounces mascarpone cream
- ¼ cup powdered sugar
- ¼ cup [lemon curd](#) (see note if using store bought)

to assemble

- one batch [triple lemon buttercream](#)
- ½ cup [lemon curd](#) (optional; see note if using store bought)

Instructions

1. First, make your [lemon curd](#) (if using homemade). Let it set in the fridge while you make the cake.

make the double lemon cake layers

2. Preheat oven to 325. Lightly grease and flour two or three 8" or 9" cake pans and line with parchment paper. I like using three pans so I can have more filling. #frosting If making a 6" cake, use three to four pans.
3. Stir together the milk and lemon juice and set aside while you prep the rest of the ingredients. It will turn into buttermilk while you make everything else. See note for infusing the milk beforehand.
4. Sift and whisk together cake flour, baking powder, and salt. Set aside.
5. In a food processor or blender, pulse the sugar and lemon zest, until well blended and no large chunks of zest remain. It should slightly resemble wet sand.
6. Beat the butter on high until smooth, about 30 seconds. Add the lemon sugar and beat on high until light and fluffy, 2-3 minutes. Scrape the bowl as needed.
7. Add the eggs, one at a time, beating on high for about 30 seconds until well-blended. Scrape the bowl between eggs. Add the oil and vanilla and beat on high until well-blended, about 30 seconds. Scrape the bowl again.
8. Add half the flour and mix on low until just barely combined. Add the milk and beat on low until just barely combined. It will look a little separated, but don't worry. Add the rest of the flour and mix on low until just barely combined, with some streaks of flour still visible. Scrape the sides and bottom of the bowl then beat on medium for 1-2 seconds, just to quickly incorporate the mixture on the bottom (do not overmix).
9. Divide evenly between prepared pans and spread evenly with a spatula. Bake for 25-30 minutes (less if using three pans), until a toothpick inserted in the middle comes out with a few moist crumbs. Begin checking around 20 minutes so it doesn't overbake. Rotate pans halfway if not using a convection oven.
10. Let cake cool in pans 5-10 minutes then remove to a wire rack to cool completely.

make the frosting and lemon curd mascarpone filling

11. While the cakes cool, make the buttercream.
12. Once ready to frost, make the mascarpone filling. In a small mixing bowl, gently stir the mascarpone with a rubber spatula until smooth, about 10 seconds. Don't overmix or whisk it.
13. Add the powdered sugar and lemon curd and stir until smooth. Taste, adding more powdered sugar if needed for taste or structure, but don't overdo it.

assemble cake

14. Fill the cake by adding a thin layer of buttercream on the bottom layer. If making a three layer cake, add half the mascarpone filling (add all of it if making a two layer cake). Spread evenly. Top with a thin layer of lemon curd. Repeat for the middle layer. Add the top layer of cake and frost with a crumb coat, refrigerating beforehand if the cake starts sliding. Refrigerate the crumb coat for 10 minutes then frost to desired thickness.

Enjoy! If not using right away, store in the refrigerator and take out 30 minutes before serving. Refrigerate leftovers, covered in a double layer of plastic wrap with a separate piece directly touching the cut edges of the cake to seal it.

Notes:

If using store bought lemon curd, be sure to find one that is fairly thick--one that you could scoop out with a spoon and hold upside down and it wouldn't fall off right away. If it's too thin, the frosting will be thin and the filling will be too loose for the cake to stay together.

To make your own cake flour, add 2 tablespoons cornstarch to your 1 cup measuring spoon then cover with all-purpose flour, spooning it in then leveling with the back of a knife. Repeat this for the second cup. Double sift the flour before using.

To infuse your milk, peel the zest from 2-3 lemons with a potato peeler and combine with the milk in a small saucepan. Heat over medium heat, stirring frequently, until steamy and some bubbles begin to form. Set aside to steep for one hour, then combine with lemon juice as the recipe indicates. I always add an extra splash of milk, as it will reduce in cooking and cooling. As well, you may still need a little more lemon juice to make up for the evaporation. Just be sure you have 1 cup of lemon juice and infused milk once you combine them.