

# Triple Lemon Cake

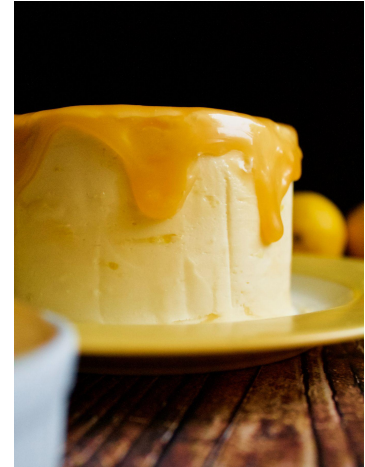
Poetry & Pies

**prep time:** 45-50 minutes (includes making the curd and buttercream)

**bake time:** 25-30 minutes

**total time:** 1 hour, 20 minutes (plus 8 hours to steep the milk and set the curd)

**servings:** 12-16



## Ingredients

### for the lemon cake

- $\frac{3}{4}$  cup (184g) whole milk
- peeled zest of 2-3 lemons
- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled (see note above for making your own)
- 2 teaspoons (8g) baking powder
- $\frac{1}{2}$  teaspoon (3g) sea salt
- $\frac{3}{4}$  cup (170g) unsalted butter\*, room temperature
- 1  $\frac{2}{3}$  cups (335g) granulated sugar
- 2 tablespoons (12g) grated lemon zest (2 large lemons)
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) [pure vanilla extract](#)
- $\frac{1}{4}$  cup (58g) fresh lemon juice

### to assemble

- one batch of [tart and creamy lemon curd](#) (or store bought)
- one batch of [triple lemon buttercream](#)

## Instructions

### cold infuse the lemon peel and milk for the cake

1. The night before you plan to make the cupcakes, use a [vegetable peeler](#) to remove the zest (avoid the white pith) of 2-3 lemons. Add this to your milk in a sealed jar. Refrigerate until ready to make the cupcakes.

## make the [lemon curd](#)

2. When you prepare the milk to steep (or earlier), make the lemon curd so it has time to set up in the fridge. If you are unable to make it ahead of time, be sure to make it *before* you begin making the cake so it has at least a few hours in the fridge to set.

## make the lemon cake

3. When you take the butter and eggs out to warm up, strain the lemon peel from the milk and let it come to room temperature for 30-60 minutes.
4. Preheat your oven to 325F/165C. Lightly grease and flour two [8" or 9" cake pans](#) or three [6" cake pans](#) (or use [baking spray](#)) and line the bottom with [parchment paper](#) or [silicone baking mats](#). (I sometimes make 3 layers to make room for extra filling.)
5. In a food processor, pulse the sugar and grated lemon zest. You can also rub it together with your hands or stir with a wooden spoon, pressing against the sides of the bowl, until fragrant.
6. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
7. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the lemon sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
8. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and mix on medium until well blended.
9. Add half of the flour and mix on low until just barely blended. Add the milk and lemon juice and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended. Scrape the sides and bottom of the bowl. Mix on low another 3-5 seconds, just to mix it all. Don't worry if there are some streaks of flour.
10. Divide evenly between your cake pans. Bake for 25-30 minutes (less if at high altitude or using more than 2 pans), or until a toothpick inserted in the middle

cupcake comes out clean. Check early, around 10 minutes, as climate, elevation, and individual ovens can cause the bake time to vary.

11. Let cake cool in the pan 5-10 minutes. Remove to a wire rack to cool entirely..

**make the [buttercream](#) (can also be made ahead of time)**

12. If you didn't make the buttercream ahead of time, make it while the cake layers cool so it's ready to use when they're done. If you did make it ahead of time, be sure to let it come to room temperature on the counter (usually 2-3 hours).

**assemble**

13. When the cake is cool, cut off any domed tops. Spread a thin layer of buttercream on the bottom layer. Place some buttercream in a piping bag or plastic baggie with a ½ inch of the end snipped off. Pipe a ring of buttercream around the very edge of the cake. Fill with lemon curd, no thicker than ¼ inch. (If you want extra filling, cut the cake layers in half with a long serrated knife rather than using extra thick filling.)

14. Frost with a thin crumb coat of buttercream and refrigerate at least 20 minutes. Frost to desired thickness. If desired, you can mix about 4 tablespoons lemon curd with about half a tablespoon lemon juice until it is drizzle-able. Spread on top of the cake and let some drip off the sides.

Enjoy!

*Cake should be stored in a truly airtight container. Keep cut sides fresh by placing a piece of plastic directly against the cut cake and using the buttercream to seal it.*

*Split up your time by making the curd and buttercream ahead. Buttercream can be kept, in an airtight container, on the counter overnight or refrigerated 1-2 weeks or frozen 1-2 months. Let come to room temperature on the counter. If chilled longer than overnight, it may need to be stirred or quickly whipped with a mixer. Curd can be kept refrigerated 1-2 weeks or frozen up to 3 months.*

*\*I highly recommend European style butter! It has less water and makes a richer dessert. If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*