



Lemon Cake

(Adapted from the [Perfect Vanilla Cake](#) by Kara Andretta)

228 G All Purpose Flour
1.25 TSP Baking Powder
312 G Sugar
1/4 TSP Salt
1/2 Cup Unsalted Butter
3/4 TBSP Vanilla Extract
3/4 TBSP Lemon Emulsion
1/2 Cup Egg Whites (from about 3-4 eggs)
3/4 Cup Milk
1 TBSP Vegetable Oil

Directions:

1. Preheat oven to 350°F. Grease sides and bottom of 3 6" pans.
2. Cut butter into small pats and set aside. Add all dry ingredients (flour, baking powder, sugar, and salt) to a stand mixer bowl and mix with a paddle to combine well. This replaces sifting.
3. In a separate bowl, combine all wet ingredients (vanilla extract, lemon emulsion, egg whites, milk, and vegetable oil) and whisk to combine. Set aside.
4. Turn mixer to low and add chunks of butter slowly to the dry mix. Continue to beat on low until there are no chunks of butter remaining and the mixture becomes crumbly.
5. On low speed, add 1/3 of the liquid ingredients to the dry/butter ingredients and then turn to medium. Mix until a light paste forms. Scrape down the sides of the bowl.
6. Add half of the remaining wet ingredients and beat on medium high speed for 3 minutes. Scrape down the sides and bottom of the bowl.
7. Add the remaining wet ingredients and beat on medium speed for 4 minutes.
8. Divide evenly between the three prepared cake pans. Bake for about 30 minutes, or until a skewer comes out clean and sides have begun to pull away from the side of the pan. (This will depend on the size of your pan, how full you make it, and on proper oven temp.) Allow to cool for 10-15 minutes before removing from pan. Place on a rack to finish cooling.





Lemon Cream Cheese Frosting

8 oz of Cream Cheese (room temp)
8 oz of Unsalted Butter (room temp)
1 1/2 TSP Vanilla Extract
1 1/2 TSP Lemon Emulsion
912 G Powdered Sugar

1. Cream butter and cream cheese together in bowl of stand mixer until creamy.
2. Add powdered sugar 1/2 cup at a time until it's all added.
3. Scrape bottom and sides of the mixer bowl.
4. Add extract and emulsion and continue to mix until they are incorporated.