

Lemon Cake

1 cup butter, softened (2 sticks)
2 cups sugar
4 large eggs, separated
3 cups all-purpose flour
1 tablespoon baking powder
1 cup buttermilk
½ tsp vanilla extract
1 tsp pure lemon extract

1. Beat butter at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Add egg yolks, 1 at a time, beating until blended after each addition.
2. Add cup of milk with flour and baking powder; beat at low speed until blended. Add vanilla and lemon extract.
3. In separate bowl, beat egg whites at high speed with electric mixer until stiff peaks form; gently fold in beaten egg whites just until blended. Spoon batter into 3 greased and floured 9-inch round cake pans.
4. Bake at 350° for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.
5. Spread Lemon filling between layers. Spread Cream Cheese Frosting on top and sides of cake.

Lemon Filling

1 ¼ cup sugar
¼ cup cornstarch
1 cup boiling water
4 egg yolks, lightly beaten
2 tsp grated lemon rind
½ cup fresh lemon juice
2 tbsp butter

1. Combine sugar and cornstarch in a medium saucepan; whisk in 1 cup boiling water (place water in microwave for 2 minutes). Cook over medium heat, whisking constantly, until sugar and cornstarch dissolve. Gradually whisk about one-fourth of hot sugar mixture into egg yolks; add to remaining hot sugar mixture in pan, whisking constantly. Whisk in lemon rind and juice.
2. Cook, whisking constantly, until mixture is thickened (about 5 minutes). Remove from heat. Whisk in butter; let cool completely, stirring occasionally.