



Kate's Sweets

Cookies, Cakes, and More!

Lemon Sponge Cake

A delicate two-layer lemon sponge cake with a lemon curd filling and lemon buttercream.

yield: one round two-layer 9" cake

prep time: 1 hour

total time: 1 hour 30 minutes

Ingredients:

Cake:

- 5 eggs
- ¾ cup sugar
- ¾ tsp. lemon extract
- 1 cup all-purpose flour, sifted
- 4 Tbsp. butter, melted and cooled

Lemon Curd:

- grated zest of 1 lemon
- 6 Tbsp. fresh lemon juice (I needed 3 lemons)
- 3 Tbsp. orange juice
- 2 large eggs
- ⅓ cup sugar
- 2 Tbsp. butter
- 2 Tbsp. heavy cream

Filling:

- 1 cup lemon curd (should be all or almost all of the above recipe)
- ½ cup heavy cream

Buttercream:

- 1½ cups (3 sticks) butter, softened
- ½ cup milk
- ¾ cup sugar
- 5 egg yolks
- 1 Tbsp. lemon extract

Directions:

Make the cakes: Preheat oven to 375 degrees F. Line two 9" round cake pans with parchment

paper and spray the parchment with nonstick cooking spray.

In the bowl of an electric mixer fitted with the whisk attachment, beat the eggs and sugar on high speed until tripled in volume, about 5 minutes. Beat in the lemon extract. Remove the bowl from the mixer. Sift the flour over the egg mixture in 2 additions and carefully fold in with a large rubber spatula. Fold the melted butter into the mixture, making sure to get all the butter and flour that's fallen to the bottom of the bowl. Pour into the prepared pans and smooth the top. Bake until the cakes are puffed, 15 to 20 minutes. Let cool completely before filling and frosting.

Make the lemon curd: In a medium pot, combine all the ingredients and cook over medium heat until thickened and registers 175 degrees F on a candy thermometer (I did not measure, I just cooked for exactly 5 minutes on medium heat, which should work fine). Pour into a bowl and refrigerate until needed.

Make the filling: In the bowl of an electric mixer fitted with the whisk attachment, beat the heavy cream until peaks form. Fold into the lemon curd in two additions and set aside.

Make the buttercream: In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until it is the consistency of mayonnaise; it should not be melted. Transfer the butter to another bowl. Thoroughly wash and dry the mixer bowl. In a saucepan over medium heat, combine the milk and $\frac{1}{4}$ cup of the sugar and heat, stirring occasionally, until small bubbles appear along the edge of the pan.

Meanwhile, in the bowl of the electric mixer fitted with the whisk attachment, beat the egg yolks and the remaining $\frac{1}{2}$ cup sugar on medium-high speed until the mixture is pale and thick, about 3 minutes. Reduce the speed to low and pour in the hot milk mixture in a thin stream. Return the mixture to the saucepan. Thoroughly wash and dry the mixer bowl and the whisk.

Cook the mixture over medium heat, whisking constantly, until it registers 170°F on an instant-read thermometer, 5 to 7 minutes (I just cooked for 6 minutes). Pour the mixture back into the mixer bowl and beat with the whisk on medium speed until cool, 5 to 10 minutes. Beat in the lemon extract. Add the butter in 4 additions, incorporating each addition before adding another.

Assemble the cake: Place one cake, bottom side up, on a cake platter. Using a pastry bag with a large round decorating tip and about $\frac{3}{4}$ cup of the buttercream, pipe a ring of the buttercream around the outside of the first layer, then pipe another identical ring on top of the first (just to make it thicker). This will act as a stabilizer for the lemon curd filling. Spoon the lemon curd filling on top of the cake and spread to the ring of buttercream. Place the second cake layer on top, with the topside facing the filling (bottom side up again). Frost the cake with a thin crumb coat, then use the remaining frosting to completely frost the cake. If desired, leave about $\frac{1}{2}$ cup buttercream left over for decorating.

recipe adapted from: "Cake" by Williams Sonoma