

The Best Limoncello Cake with Mascarpone Frosting and Lemon Glaze

Limoncello Mascarpone Cake - A Citrus Delight



OVEN
350°F

TIME
25 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1½ tsp baking powder
- ¾ tsp baking soda
- ¼ tsp salt
- ¾ cup unsalted butter, softened
- 1½ cups granulated sugar
- 3 large eggs
- 2 tsp pure vanilla extract
- 2 tbsp fresh lemon juice
- 1 tbsp lemon zest
- ¾ cup buttermilk

For the Limoncello Syrup:

- ¼ cup Limoncello
- 2 tbsp granulated sugar

For the Mascarpone Frosting:

- 8 oz mascarpone cheese, room temperature
- 1 cup heavy whipping cream
- ¼ cup powdered sugar
- 1 tsp vanilla extract

For the Lemon Glaze:

- 1 cup powdered sugar
- 1 tbsp Limoncello (optional)

Garnish:

- Fresh lemon slices

Mint leaves

Powdered sugar for dusting

DIRECTIONS

1. **Bake the Cake:** Preheat oven to 350°F (175°C). Grease and line two 8-inch round cake pans. In one bowl, whisk together flour, baking powder, baking soda, and salt. In another, beat butter and sugar until fluffy. Add eggs one at a time, then stir in vanilla, lemon juice, and zest. Alternate adding dry ingredients and buttermilk, mixing just until combined. Divide batter into pans and bake 22-25 minutes. Let cool completely.
2. **Make the Limoncello Syrup:** In a small saucepan, heat Limoncello and sugar until the sugar dissolves. Let cool slightly. This will soak into your cake layers and boost the lemon flavor beautifully.
3. **Whip the Mascarpone Frosting:** In a chilled bowl, beat mascarpone, heavy cream, powdered sugar, and vanilla until smooth and fluffy. Don't over-whip-stop once it holds soft peaks.
4. **Assemble the Cake:** Brush each cooled cake layer generously with Limoncello syrup. Spread mascarpone frosting between the layers and over the top.
5. **Make and Drizzle the Lemon Glaze:** Whisk together powdered sugar, lemon juice, and optional Limoncello. Drizzle over the frosted cake for a glossy, tangy finish.
6. **Decorate:** Top with lemon slices, mint leaves, and a light dusting of powdered sugar for that bakery-quality look.

SWAPS & NOTES

& Substitutions Limoncello Substitute: For a kid-friendly version, skip the syrup or use lemon simple syrup.

Mascarpone Tip: Keep it chilled but not ice cold-room temp helps it whip properly.

Flour Options: Cake flour gives you an even softer crumb if you have it on hand.

Zest First: Always zest your lemons before juicing! ???

Step-by-Step Instructions 1 Bake the Cake Preheat oven to 350°F (175°C).

More recipes: [ChefManiac.com](https://chefmaniac.com)

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