

This Lemon Cake Is So Good, You'll Be Making It on Repeat

The Ultimate Citrus Lover's Dessert



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

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

For the Lemon Glaze:

- 1 cup powdered sugar
- 3 tbsp fresh lemon juice
- 1 tsp lemon zest

DIRECTIONS

- 1. Preheat & Prepare:** Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or two 9-inch round cake pans.
- 2. Mix the Batter:** In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each. Stir in lemon zest and vanilla extract.
- 3. Combine Wet & Dry:** In another bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add the dry ingredients to the wet, alternating with buttermilk and lemon juice, until you have a smooth batter.
- 4. Bake to Perfection:** Pour into your prepared pan(s) and smooth the top. Bake for 30-35 minutes, or until a toothpick comes out clean. Let cool completely in the pan.
- 5. Make the Glaze:** Whisk powdered sugar, lemon juice, and lemon zest in a bowl until smooth and pourable. Drizzle over the cooled cake and let it set.

TIPS FOR SUCCESS

Use fresh lemons: The juice and zest from real lemons bring unbeatable flavor.

Don't skip the buttermilk: It adds tenderness and a slight tang that balances the sweetness.

Double the glaze and layer with lemon curd or whipped cream between cakes.

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

Original recipe: <https://chefmaniac.com/this-lemon-cake-is-so-good-youll-be-making-it-on-repeat/>