

Moist Lemon Buttermilk Cake with Easy Citrus Glaze

There's something irresistible about the simple elegance of a



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

2¹/₂ cups all-purpose flour

¹/₂ tsp baking soda

¹/₂ tsp salt

1 cup unsalted butter, softened

1³/₄ cups granulated sugar

3 large eggs

1 tbsp lemon zest

... cup fresh lemon juice

1 tsp vanilla extract

1 cup buttermilk

For the Lemon Glaze:

1 cup powdered sugar

2-3 tbsp fresh lemon juice

1 tsp lemon zest (optional for extra zing)

DIRECTIONS

- Step 1: Preheat & Prep:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or a 10-cup Bundt pan.
- Step 2: Mix Dry Ingredients:** In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
- Step 3: Cream Butter & Sugar:** In a large bowl, beat the butter and sugar together until light and fluffy-about 3-4 minutes. This adds air and structure.
- Step 4: Add Eggs & Flavorings:** Beat in the eggs one at a time, then mix in lemon zest, lemon juice, and vanilla extract.
- Step 5: Combine & Fold:** Add the flour mixture and buttermilk to the batter in alternating additions, beginning and ending with the dry ingredients. Stir just until combined-don't overmix.
- Step 6: Bake:** Pour the batter into your prepared pan and smooth the top. Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan for 10 minutes before transferring to a wire rack.
- Step 7: Glaze It:** While the cake is still warm or after it's cooled, whisk together the glaze ingredients in a small bowl. Drizzle generously over the cake and let it set.

SWAPS & NOTES

Why I Love This Recipe This is one of those bakes that's effortless but impressive .

The buttermilk gives it incredible moisture and a slight tang,

the lemon zest and juice keep it bright and refreshing, and the easy glaze adds just the right finishing touch.

It's not fussy, but it tastes like it came straight from a bakery case.

It also travels well, slices beautifully, and gets better with

time-yes, even the next day!

TIPS FOR SUCCESS

Use room-temp ingredients for better mixing and a consistent texture.

Zest first, then juice -it's easier that way.

Glaze while warm for a slightly sticky topping that soaks into the crumb.

Let it rest -this cake is even better after a few hours as the flavors meld.

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

Original recipe: <https://chefmaniac.com/moist-lemon-buttermilk-cake-with-easy-citrus-glaze/>