

Silky Mascarpone Meets Bright Citrus in This Irresistible Limoncello Cake

If sunshine were a dessert, it would absolutely be this



OVEN
350°F

TIME
25 min

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INGREDIENTS

Cake Layers:

- 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

Limoncello Syrup:

- ¼ cup Limoncello liqueur
- 2 tbsp granulated sugar

Mascarpone Frosting:

- 8 oz mascarpone cheese, room temp
- 1 cup heavy whipping cream
- ¼ cup powdered sugar

- 1 tsp vanilla extract

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 cake pans.
2. In a mixing bowl:
3. Whisk flour, baking powder, baking soda, and salt.
4. In another large bowl:
5. Cream butter and sugar until light and fluffy.
6. Beat in eggs one at a time.
7. Mix in vanilla, lemon juice, and zest.
8. Alternating in thirds, add the flour mixture and buttermilk, stirring just until combined.
9. Divide batter between pans and bake for 22-25 minutes, or until a toothpick comes out clean. Cool completely before assembly.
10. Limoncello Syrup ? : In a small saucepan over low heat:
11. Stir : Limoncello and sugar until sugar dissolves.
12. Let cool before using.
13. Mascarpone Frosting ? : In a chilled bowl, whip:
14. Mascarpone, heavy cream, powdered sugar, and vanilla
15. Beat until soft peaks form and frosting is smooth and spreadable.
16. Assemble the Cake ? : Brush each cooled cake layer with Limoncello syrup.
17. Spread a thick layer of mascarpone frosting between layers and over the top.
18. Optional: chill for 30 minutes to set the frosting before glazing.
19. Lemon Glaze ? : Whisk together powdered sugar, lemon juice, and optional Limoncello until smooth.

20. Drizzle generously over the frosted cake.
21. Garnish ? : Add fresh lemon slices, mint leaves, and a final dusting of powdered sugar for a polished, fresh finish.

TIPS FOR SUCCESS

Chill your bowl and beaters before making mascarpone frosting for best volume.

Use high-quality Limoncello for rich flavor (or sub with extra lemon juice if needed).

For extra zing, add a touch of lemon zest into the mascarpone layer.

You can make the cake layers a day ahead-just wrap tightly and refrigerate.

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

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