

The Best Lemon Sheet Cake - Light, Fluffy, and Full of Zing!

Lemon Sheet Cake That's Light, Fluffy, and Zesty ?



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- ... tsp salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup whole milk
- ... cup fresh lemon juice (about 2 lemons)
- Zest of 2 lemons
- 1 tsp vanilla extract

For the Lemon Glaze:

- 2 cups powdered sugar
- 2 tbsp fresh lemon juice
- 1 tbsp unsalted butter, melted
- Zest of 1 lemon

DIRECTIONS

- 1.** Prep Your Pan: Preheat oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan or line it with parchment paper.
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
- 3.** Cream Butter and Sugar: In a large bowl, beat softened butter and granulated sugar on medium speed for about 3-4 minutes until light and fluffy.
- 4.** Add Eggs and Wet Ingredients: Add eggs one at a time, beating after each. Then mix in sour cream, milk, lemon juice, lemon zest, and vanilla.
- 5.** Combine Everything: Gradually add dry mixture to wet ingredients, mixing just until combined. Don't overmix!
- 6.** Bake: Pour batter into prepared pan, spread evenly, and bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
- 7.** Cool: Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
- 8.** Make the Glaze: Whisk powdered sugar, lemon juice, melted butter, and lemon zest in a small bowl until smooth.
- 9.** Glaze the Cake: Pour glaze over cooled cake and spread evenly. Let it set for a few minutes before slicing.

SWAPS & NOTES

Add a few drops of lemon extract to the batter or glaze.

Make it dairy-free: Use vegan butter and almond milk, but note

texture may vary slightly.

Fold in a handful of blueberries before baking for a fruity twist. ??? Instructions 1.

Prep Your Pan Preheat oven to 350°F (175°C).

TIPS FOR SUCCESS

Zest first, juice second -it's hard to zest a squished lemon!

Don't overbake -you want a moist, springy crumb.

Cool fully before glazing to keep your topping from melting into the cake. ?

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

Original recipe: <https://chefmaniac.com/the-best-lemon-sheet-cake-light-fluffy-and-full-of-zing/>