

Vanilla Honey Lemon Cake - The Ultimate Springtime Citrus Dessert

Vanilla Honey Lemon Cake: A Lush, Citrusy Dessert for Every Occasion



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Cake:

2²/₃ cups (312g) all-purpose flour

2¹/₂ tsp baking powder

1¹/₂ tsp baking soda

1/2 tsp salt

3/4 cup (170g) unsalted butter, softened

3/4 cup (180ml) honey

3/4 cup (150g) granulated sugar

4 large eggs

2 tbsp lemon zest (from about 2 lemons)

1/2 cup (60ml) fresh lemon juice

1 tbsp pure vanilla extract

1 cup (240ml) buttermilk

Optional Lemon Syrup:

1/2 cup (60ml) lemon juice

2 tbsp honey

Garnish:

Powdered sugar

Fresh raspberries

Lemon slices

Edible flowers (optional)

DIRECTIONS

- 1. Preheat & Prep:** Set your oven to 350°F (175°C). Grease and line three 8-inch cake pans (or one rectangular pan) with parchment paper for easy release.
- 2. Combine Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
- 3. Cream the Base:** In a large bowl, use a mixer to beat the butter, honey, and sugar together until the mixture is fluffy and pale-about 3-4 minutes.
- 4. Add Wet Ingredients:** Add the eggs, one at a time, beating after each addition. Then mix in the lemon zest, lemon juice, and vanilla until fully combined.
- 5. Mix it All Together:** Alternate adding the dry ingredients and the buttermilk, beginning and ending with the flour mixture. Mix gently, just until smooth. Over-mixing will reduce fluffiness.
- 6. Bake:** Divide batter evenly into your prepared pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Cool in pans for 10 minutes, then transfer to wire racks to cool completely.
- 7. Optional Syrup Soak:** In a small pan, warm the lemon juice and honey until just combined. Brush this over the still-warm cake layers for a moist, flavorful boost.
- 8. Decorate & Serve:** Once cooled, stack or plate the cake. Optionally layer with a lemon glaze, lemon curd, or whipped cream. Dust the top with powdered sugar, and add raspberries, lemon slices, and edible flowers for a stunning finish.

TIPS FOR SUCCESS

Use fresh lemon zest and juice for the brightest flavor.

Don't skip the buttermilk -it keeps the cake tender and adds a subtle tang.

Add syrup while warm to maximize absorption and flavor.

Store covered at room temperature for up to 2 days or in the fridge for up to 5 days.

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

Original recipe: <https://chefmaniac.com/vanilla-honey-lemon-cake-the-ultimate-springtime-citrus-dessert/>