

How to Bake a Perfect, Fluffy Lemon Cake with Tangy Frosting

best lemon cake with lemon buttercream frosting



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

2 cups all-purpose flour
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 cup unsalted butter, softened
1 3/4 cups granulated sugar
4 large eggs, at room temperature
1/2 cup buttermilk, at room temperature
1/4 cup fresh lemon juice
1 tbsp lemon zest
1 tsp vanilla extract
4-5 cups powdered sugar
1/2 tsp vanilla extract
1-2 tbsp heavy cream or milk

Swaps and Notes:

Buttermilk: If you don't have buttermilk, you can make your own by adding 1 tablespoon of fresh lemon juice or white vinegar to a measuring cup and filling it with enough regular milk to equal 1/2 cup. Let it sit for 5-10 minutes until it curdles slightly.

Lemon: Always use fresh lemons for both the cake and the frosting. Bottled lemon juice just doesn't have the same bright, fresh flavor.

Frosting Consistency: For a thicker frosting, add less cream. For a thinner, more spreadable frosting, add a bit more.

Step-by-Step Instructions:

Prepare the Cake Batter: Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

Cream the Butter and Sugar: In a large bowl, using a stand mixer or hand mixer, cream the softened butter and granulated sugar together on medium-high speed until light and fluffy, about 3-4 minutes.

Add Eggs and Extracts: Beat in the eggs one at a time, mixing well after each addition. Mix in the vanilla extract, lemon juice, and lemon zest.

Combine Wet and Dry Ingredients: With the mixer on low speed, alternately add the dry ingredients and the buttermilk to the wet mixture, beginning and ending with the dry ingredients. Mix until just combined; be careful not to overmix.

Bake the Cakes: Divide the batter evenly between the two prepared pans. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes before inverting them onto a wire rack to cool completely.

Make the Frosting: While the cakes are cooling, prepare the buttercream. In a large bowl, beat the softened butter on medium speed until creamy. Gradually add 4 cups of powdered sugar, beating until smooth. Mix in the lemon juice, lemon zest, and vanilla extract. Add the heavy cream or milk, one tablespoon at a time, until the desired consistency is reached. Add more powdered sugar if you need a thicker frosting.

Assemble and Decorate: Place one cake layer on a serving platter. Spread a generous layer of frosting over the top. Place the second cake layer on top and cover the entire cake with the remaining frosting. You can smooth it out for a clean look or create swirls with an offset spatula.

Tips for Success:

Room Temperature Ingredients: Make sure your butter, eggs, and buttermilk are all at room temperature. This helps them emulsify properly, leading to a much more tender and consistent cake.

Don't Overmix: Overmixing the batter can develop the gluten in the flour, resulting in a tough, dense cake. Mix until the ingredients are just combined.

Zest and Juice: When zesting your lemons, be sure to only get the yellow part of the peel, avoiding the bitter white pith underneath.

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 500-600

Fat: 25-30g

Carbohydrates: 70-80g

DIRECTIONS

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10. **Zest and : Juice:** When zesting your lemons, be sure to only get the yellow part of the peel, avoiding the bitter white pith underneath.
11. **Serving Suggestions and Pairings:** This lemon cake is a showstopper all on its own, but it pairs beautifully with a few simple additions. A few fresh raspberries or blueberries scattered over the top can add a pop of color and an extra layer of fruity flavor. For a refreshing drink to go with it, a glass of this blueberry lemonade is the perfect complement.
12. **Nutritional Information Per Serving: Calories:** 500-600
13. **Fat:** 25-30g
14. **Carbohydrates:** 70-80g
15. **Protein:** 5-7g
16. **Please note:** Nutritional information is an estimate and can vary based on specific ingredients and brands used.
17. **Storage and Leftover Tips:** Store the frosted cake in an airtight cake container at room temperature for up to 3 days. For longer storage, you can refrigerate it for up to a week, but let it come to room temperature for about 30 minutes before serving for the best texture. The unfrosted cake layers can be frozen for up to 3 months. Wrap them tightly in plastic wrap and then foil. Thaw them in the refrigerator before frosting.
18. **More Recipes You Will Love:** If you love baking and sweet treats, here are a few more of my favorites that I know you'll enjoy:
19. For a fun, colorful, and surprising dessert, my Unicorn Poke Cake is always a conversation starter.
20. My Chocolate : Chip Banana Bread is a delicious way to use up overripe bananas and it always turns out perfectly moist.
21. These : Peanut Butter Brownies are a rich and decadent treat that's impossible to resist.
22. For a festive and delicious cookie recipe, check out my Easter Cookies that are perfect for any holiday or gathering.
23. **Final Thoughts:** This lemon cake with lemon buttercream frosting is a classic for a reason. It's a truly perfect cake that's both beautiful to look at and a pure delight to eat. I hope it becomes your go-to recipe, too, and that it brings a little bit of sunshine to your day.
24. If you bake this cake, I'd love to see it! Share a picture in the comments and let me know what you think of the frosting. Happy baking!

SWAPS & NOTES

The cake itself is incredibly moist and tender, infused with both lemon zest and juice.

The frosting is a creamy, dreamy masterpiece of a buttercream that's perfectly balanced with a tangy lemon kick.

The combination is pure citrus bliss.

Why I Love This Recipe This recipe is a true labor of love, but it's completely worth the effort.

TIPS FOR SUCCESS

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Don't Overmix: Overmixing the batter can develop the gluten in the flour, resulting in a tough, dense cake.

Mix until the ingredients are just combined.

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

Original recipe: <https://chefmaniac.com/how-to-bake-a-perfect-fluffy-lemon-cake-with-tangy-frosting/>