

Easy Lemon Custard Cake Recipe - Light, Creamy, and Irresistible

Lemon Custard Cake - One Simple Batter, Three Incredible Layers



OVEN
325°F

TIME
60 min

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INGREDIENTS

4 large eggs, separated
3/4 cup granulated sugar
1/2 cup unsalted butter, melted and slightly cooled
3/4 cup all-purpose flour
2 cups lukewarm milk
1/2 cup freshly squeezed lemon juice
1 tablespoon lemon zest
1 teaspoon vanilla extract
Powdered sugar, for dusting

DIRECTIONS

1. Preheat and : PreparePreheat oven to 325°F (160°C). Grease and line an 8x8-inch baking dish.
2. Separate : EggsCarefully separate egg whites and yolks into two bowls.
3. Whisk : Yolks and SugarBeat egg yolks with sugar until pale and creamy.
4. Add : Butter and FlavoringsMix in melted butter, vanilla extract, lemon juice, and lemon zest.
5. Incorporate : FlourGently whisk in flour until smooth.
6. Add : Milk SlowlyGradually pour in lukewarm milk while whisking. The batter will be thin - that's exactly what you want.
7. Whip : Egg WhitesIn a separate clean bowl, beat egg whites until stiff peaks form.
8. Fold : GentlyCarefully fold egg whites into the batter in thirds. The batter will look lumpy and airy - do not overmix.
9. Bake in : Water Bath (Optional but Recommended)Place the baking dish inside a larger pan and add hot water halfway up the sides.
10. Bake: Bake for 50-60 minutes, or until the top is lightly golden and set but slightly jiggly in the center.
11. Cool : CompletelyAllow the cake to cool fully before slicing. Chill for cleaner layers.
12. Dust and : ServeSprinkle powdered sugar over the top before serving.

SWAPS & NOTES

Bottled juice won't give the same brightness.

Room temperature eggs separate more easily.

Lukewarm milk helps the batter blend smoothly.

For extra citrus punch, increase zest slightly.

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

Original recipe: <https://chefmaniac.com/easy-lemon-custard-cake-recipe-light-creamy-and-irresistible/>