

Italian Lemon Cream Cake: My Favorite Zesty, Dreamy Dessert

Bright lemon flavor: It's zesty without being overpowering.



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 1 box white cake mix
- 1 cup water
- 1/3 cup vegetable oil
- 3 large eggs
- Zest of 1 lemon
- 1/4 cup fresh lemon juice
- 1 cup heavy whipping cream
- 8 oz mascarpone cheese (or cream cheese if preferred)
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- Powdered sugar (for dusting)
- Lemon slices and zest (for garnish)

DIRECTIONS

- 1.** Bake the cake layers: I start by preheating the oven to 350°F (175°C) and greasing two 9-inch round cake pans. In a large mixing bowl, I combine the white cake mix, water, vegetable oil, eggs, lemon zest, and lemon juice. I beat everything together until smooth and pour the batter evenly into the pans. The cakes bake for about 25-30 minutes until a toothpick comes out clean.
- 2.** Cool the cake: Once baked, I let the cakes cool completely on wire racks. Don't rush this step - if they're even a little warm, the cream filling will melt.
- 3.** Whip the cream filling: In a separate bowl, I whip the heavy cream until soft peaks form. Then, in another bowl, I beat together the mascarpone cheese, powdered sugar, and vanilla extract until smooth and fluffy. I fold in the whipped cream gently, creating a silky, creamy filling.
- 4.** Assemble the cake: I place one cake layer on a serving plate and spread a thick layer of the lemon cream filling on top. Then, I gently place the second cake layer over it and add more cream on top if I'm feeling extra indulgent.
- 5.** Garnish and dust: I finish the cake with a light dusting of powdered sugar and garnish with fresh lemon zest and thin slices of lemon.

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

Original recipe: <https://chefmaniac.com/italian-lemon-cream-cake-my-favorite-zesty-dreamy-dessert/>