

Lemon Cake

The recipe calls for a glaze, but I have found that the cake is sweet enough without it.

Ingredients

2 sticks (1/2 lb.) unsalted softened butter
2 1/2 cups granulated sugar divided
4 extra large eggs at room temperature
1/3 cup lemon zest (6-8 large lemons)
3 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
3/4 cups lemon juice divided
3/4 cup buttermilk at room temperature
1 teaspoon vanilla extract

Cooking Utensils

Measuring cup
Measuring spoons
Lemon zester
Lemon reamer
Flour sifter
Large mixing bowl
2 mixing bowls
Rubber spatula
Wooden spoon
Small cookpot
Electric mixer **or**
Stand mixer with paddle
Butter knife
Fork
Spoon
Baking sheet
Wire rack
Parchment paper

2) 8 1/2 x 4 1/4 x 2 1/2 inch loaf pans

For the glaze (optional)

2 cups powdered sugar sifted
3 1/2 tablespoons lemon juice

Measuring cup
Measuring spoons
Lemon reamer
Small mixing bowl
Wire whisk

Preheat oven to 350°. Zest the lemons and squeeze the lemon juice. Grease and flour the loaf pans or line the loaf pans with parchment paper. The dish can be prepared up to this point in advance.

In a mixing bowl, cream the butter and sugar until light and fluffy, about 5 minutes. With the mixer at medium speed add the eggs one at a time. Add the lemon zest.

Sift the flour, baking soda, baking powder, and the salt into another mixing bowl. In another mixing bowl combine the buttermilk, vanilla and $\frac{1}{4}$ cup lemon juice. Starting and ending with the flour mixture, alternate adding the flour and buttermilk mixtures to the batter. Mix well, but do not over mix. Divide the mixture between the two loaf pans, and, using a butter knife, smooth the tops of the batter. Place the loaf pans in the oven and bake for 45 minutes to 1 hour or until a toothpick comes out clean.

While the loaves are baking, place $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup lemon juice in a cookpot. Place the cookpot on the stove over low heat and stir until the sugar dissolves.

Set the wire rack in the baking sheet

When the loaves are done, remove them from the oven and let cool for 10 minutes. Then remove them from the pan and place them on the wire rack. Prick the loaves with a fork. Spoon the lemon syrup over them and let the loaves cool completely.

For the glaze if using

In a small mixing bowl whisk together the powdered sugar and lemon juice. Whisk until smooth. Pour over the tops of the lemon loaves and let it run down the sides.