

# Lemon Chiffon Cake

from *Cathy's Kitchen*

## INGREDIENTS

for cake:

2¼ cups cake flour  
1½ cup sugar  
1 tablespoon baking powder  
1 teaspoon salt  
½ cup vegetable oil  
5 large eggs  
2 tablespoons pure vanilla extract  
1 teaspoon lemon emulsion  
2 large lemons for cake (yields 2 tablespoons fresh lemon zest)  
¾ cup fresh lemon juice  
½ teaspoon cream of tartar



for Lemon Buttercream Frosting: (Next time, double portion)

5 tablespoons butter, softened  
3 cups powdered sugar  
5 tablespoons fresh lemon juice  
2 teaspoons lemon emulsion  
2 teaspoons lemon zest  
Extra zest for garnish, optional

for Lemon Curd:

½ cup butter room temperature  
1 cup sugar  
1 large lemon for lemon curd (yields 1 tablespoon fresh lemon zest)  
Dash of salt  
4 large eggs  
½ cup fresh lemons (about 4 large lemons)

## STEPS:

### CAKE

Preheat oven to 325°, line 2 or three non-greased 8" or 9" pans with parchment paper rounds. I used an angel food cake pan and coated inside with vegetable oil with no problem.

1. Measure and sift cake flour, baking powder, and salt into a large bowl.
2. Zest and juice lemons, reserving 2 tablespoons of zest and ¼ cup of lemon juice. I added in bottled lemon juice because I came up short.
3. Separate the eggs, adding the yolks to a small bowl and the whites into a stand mixer bowl.

4. Make a well in the center of the flour mixture. Add the oil, egg yolks, lemon juice, extract, emulsion, and lemon zest. Whisk together until combined thoroughly. Set aside.
5. Add the cream of tartar to the egg whites. Using the whisk attachment, whisk the egg whites on high speed until stiff peaks form, about two minutes.
6. Add the egg yolk mixture to the egg whites and gently fold the whites into the egg yolk mixture using a spatula. I used the paddle attachment on my stand mixer on low. Although, I didn't see any the original recipe says to not worry if you see little lumps of egg white and that it doesn't have to be totally mixed in.
7. Pour batter into the prepared cake pan(s). Bake approximately 35 to 40 minutes until the cake springs back when lightly touched.
8. Once the cakes are baked, transfer them to a wire rack to cool completely. I inverted the angel cake pan that another recipe said to do to keep cake from flattening with my cool rack elevated between two sauce pans. Once cooled, run a knife around the edges to loosen the cake(s) before turning on to a wire rack. Peel away parchment paper.

## **LEMON CURD**

1. Zest the lemons, making sure to remove the yellow zest only, not the white pith. Set aside. Cut the lemons in half and juice them, reserving ½ cup of lemon juice and set aside.
2. Cream the butter in a large mixing bowl to use either hand or stand mixer. Add the sugar, salt, and zest blend together well.
3. Crack the eggs into a small bowl, using a spoon to remove the Chalaza (that's the white ugly thing attached to the yolk) from each egg. Add the eggs one at a time to the mixing bowl, mixing well after each addition. Add the lemon juice and mix well to combine.
4. Add the mixture to a medium saucepan. Cook on low heat, stirring constantly until mixture thickens, about 8-10 minutes. Mixture should never come to a boil. Remove from heat.
5. Spoon lemon curd into a bowl and let cool to room temperature. Place a piece of plastic wrap directly on top of the curd to prevent a skin from forming on top. Refrigerate until ready to use.
6. Yields 2 cups

## **LEMON BUTTERCREAM FROSTING**

1. Cream butter in a mixing bowl with an electric mixer. Add the sugar, lemon emulsion, lemon zest, and lemon juice (1 tablespoon at a time).

### **Assemble cake**

1. I cut my cake in half since I used an angel cake pan, adding lemon curd between the two layers before placing them together, then frosted top and sides with the lemon buttercream frosting. Garnish the top of the cake with extra lemon zest if you want. Note: Next time, I plan to replace the curd with lemon buttercream frosting.

My version is based on MyCountryTable's recipe.