

Lemon Orange Cake

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Adapted from Taste of Home

Cake

- 1 cup butter (softened)
- 1/4 cup shortening
- 2 cups sugar
- 5 large eggs
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract
- Juice of two lemons
- 2 Tbsp lemon zest

Frosting

- 3/4 cup butter (softened (1 1/2 sticks))
- 5 tablespoons orange juice
- 5 tablespoons lemon juice
- 3 tablespoons grated orange zest

- 3 tablespoons grated lemon zest
- 1 1/2 teaspoon lemon extract
- 9 cups confectioners' sugar

Cake

1. In a bowl, cream butter, shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Beat well after each addition. Stir in extracts, lemon juice and zest.
2. Pour into three greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted in the center comes out clean. Do not overbake!

Frosting

1. Cream butter until light and fluffy. Add the orange juice, lemon juice, zest and extract; beat until well blended. Gradually add confectioners' sugar, beating until frosting reaches desired spreading consistency. Spread about 1 cup of frosting on the bottom layer and place in the freezer for 15-20 minutes until it is set. Place the middle layer on top, spread 1 cup frosting on and place in freezer for 15-20 minutes. Add the top layer, spread a crumb coat (thin layer) of frosting over the top and sides of the cake and place in the freezer for another 15-20 minutes. Once cake is set and stable, finish frosting top and sides.

Cake

Cake, Desserts