

Lemon Orange Cake

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A Taste of Home classic!

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

Frosting

- 1/2 cup butter (softened)
- 3 tablespoons orange juice
- 3 tablespoons lemon juice
- 1 to 2 tablespoons grated orange zest
- 1 to 2 tablespoons grated lemon zest
- 1 teaspoon lemon extract

- 5-1/2 to 6 cups confectioners' sugar

Cake

1. In a bowl, cream butter, shortening and sugar until light and fluffy.
2. Add eggs, one at a time, beating well after each addition.
3. 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.
4. Stir in extracts.
5. Pour into three greased and floured 9-in. round baking pans.
6. Bake at 350° for 25-30 minutes or until a toothpick inserted in the center comes out clean.
7. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Frosting

1. In a bowl, cream butter until light and fluffy.
2. Add the orange juice, lemon juice, zest and extract; beat until well blended.
3. Gradually add confectioners' sugar, beating until frosting reaches desired spreading consistency.
4. Spread frosting between layers and over top and sides of cake.

Desserts

Cake