

# Bakers Banquet



## Coffee House Lemon Cake

### For the cake

2 sticks (1/2 pound) unsalted butter, melted

1 1/2 cups Cake Flour (the red box, Swans Down) 1 teaspoon baking powder

1/2 teaspoon kosher salt

1 1/4 cups granulated sugar

3 tablespoons grated lemon zest (about 5 lemons) 2 tablespoons fresh lemon juice

4 large eggs

1 1/2 teaspoons pure vanilla extract

For the Glaze

1/4 cup confectioners sugar 2 tablespoons lemon juice

### Directions

Adjust the oven rack to the middle position. Preheat oven to 350o F. Grease a 9" x 5 " loaf pan with baking spray. Line with a parchment sling.

In a medium bowl whisk together flour, baking powder, and salt.

In a microwave safe bowl with a cover, melt the butter, 1-2 minutes.

In the food processor, process sugar and zest until combined, about 5 1-second pulses. Add the lemon juice, eggs, and vanilla. Process until combined, about 5 seconds. With the machine running, add the melted butter through the feed tube in a steady stream. This should take about 25 seconds. Transfer the mixture to a large bowl. Sift the flour mixture over

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the egg mixture in 3-4 additions, whisking gently after each addition until just combined.

Pour the batter into the prepared pan and bake for 15 minutes. After the 15 minutes, lower the oven to 325o F and bake for an additional 40-45 minutes. The cake should be golden brown and a skewer inserted into the center should come out clean. Let the cake cool on a metal rack for 10 minutes. Grab the sides of the parchment and lift the cake out of the pan. Place on the metal rack until completely cool.

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Mix the lemon juice and the confectioners sugar together in a small bowl until it forms a white paste. Pour the glaze over the top of the cake.