

Foodnity Recipes

Heaven on Earth Cake: Delightful Dessert Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 1/2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/2 cups granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 cup buttermilk

Buttercream Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 3 1/2 cups powdered sugar
- [ ] 2 tsp vanilla extract
- [ ] 2 tbsp heavy cream
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease and line two 8-inch round cake pans.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. Using a stand mixer, cream butter and sugar on medium speed until pale and fluffy, about 3-4 minutes.
4. Add eggs one at a time, beating well after each addition, then stir in vanilla and lemon zest.
5. Gradually add the dry ingredients alternating with buttermilk, beginning and ending with dry mix; fold gently.
6. Divide batter evenly between pans, smooth tops, and bake 25-30 minutes, or until a toothpick emerges clean.
7. Allow cakes to cool in pans for 10 minutes, then turn onto a wire rack to cool completely.
8. For the frosting, beat butter until creamy, then gradually add powdered sugar, vanilla, cream, and salt; beat until light and fluffy.
9. Place one cake layer on a serving plate, spread a generous layer of buttercream, top with the second layer, and coat the entire cake with a smooth “crumb coat.” Chill 15 minutes.

10 Apply a final thick layer of frosting, smooth with an offset spatula, and drizzle a thin ribbon of melted white chocolate for shine.

Nutrition per serving

420 kcal	5 g	52 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chocolate twist, add 1/4 cup cocoa powder to the dry ingredients.
- For extra lemon aroma, brush the cooled layers with a light lemon syrup before frosting.
- Store leftovers in an airtight container; they stay tender for up to 3 days.