

Foodnity Recipes

Lemon Cake Recipe – Simple Sweet Delight

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

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] 1 cup unsalted butter, softened
- [ ] 4 large eggs
- [ ] ½ cup whole milk
- [ ] Zest of 2 lemons
- [ ] ¼ cup fresh lemon juice
- [ ] 1 tsp baking powder
- [ ] ½ tsp salt

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (176°C) and grease a 9-inch round cake pan; line the bottom with parchment.
2. In a large bowl, cream the butter and sugar together until light and fluffy, about 3-4 minutes.
3. Add eggs one at a time, beating well after each, then stir in the lemon zest and lemon juice.
4. Sift together flour, baking powder, and salt; gently fold into the wet mixture alternating with milk, stopping when just combined.
5. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes until a toothpick comes out clean.
6. While the cake cools, whisk powdered sugar, lemon juice, and zest to create a glossy glaze; drizzle over the warm cake.

Nutrition per serving

280 kcal	4 g	40 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens, add a splash more lemon juice.
- Allow the cake to cool completely before slicing for clean cuts.
- For extra lemon aroma, brush a thin layer of melted butter on the top before glazing.