

# Ina Garten's Lemon Cake

Author: Barefoot Contessa Parties!

Alternate Source: Internet Address:

[http://www.oprah.com/foodhome/food/recipes/print/food\\_print\\_20031022\\_cake.jhtml](http://www.oprah.com/foodhome/food/recipes/print/food_print_20031022_cake.jhtml)

Carolyn T's  
Cookbook

Servings: 16



*1/2 pound unsalted butter*  
*2 1/2 cups granulated sugar*  
*4 whole extra large eggs (at room temperature)*  
*1/3 cup lemon zest (6 to 8 large lemons), grated*  
*3 cups all-purpose flour*  
*1/2 teaspoon baking powder*  
*1/2 teaspoon baking soda*  
*1 teaspoon kosher salt*  
*3/4 cup lemon juice, freshly squeezed*  
*3/4 cup buttermilk, at room temperature*  
*1 teaspoon vanilla extract*  
*2 cups powdered sugar*  
*3 1/2 tablespoons lemon juice, freshly squeezed*

Categories: Brunch/Breakfast,  
Desserts

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 398 Calories; 13g Fat (29.6% calories from fat); 5g Protein; 66g Carbohydrate; 1g Dietary Fiber; 94mg Cholesterol; 205mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 3 Other Carbohydrates.*

Description: The lightest, most lemony cake you'll ever make.

1. Preheat the oven to 350°F. Grease two 8 ½ x 4 ½ x 2 ½ -inch loaf pans. Cream the butter and 2 cups granulated sugar in the bowl of an electric mixer fitted with the paddle attachment for about 5 minutes or until light and fluffy. With the mixer on medium speed, add the eggs, one at a time, and the lemon zest.
2. Sift together the flour, baking powder, baking soda and salt in a bowl. In another bowl, combine ¼ cup lemon juice, the buttermilk and vanilla. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour. Divide the batter evenly between the pans, smooth the tops, and bake for 45 minutes to an hour, until a cake tester comes out clean.
3. Combine ½ cup granulated sugar with ½ cup lemon juice in a small saucepan and cook over low heat until the sugar dissolves and makes a syrup. When the cakes are done, let them cool for 10 minutes, then invert them onto a rack set over a tray, and spoon the lemon syrup over the cakes. Allow the cakes to cool completely.
4. For the glaze, combine the confectioners' sugar and lemon juice in a bowl, mixing with a wire whisk until smooth. Pour over the top of the cakes and allow the glaze to drizzle down the sides.