Lemon Cream Layer Cake

Recipe By Nitra Ladies Auxiliary

Cooking and Prep: 1 h   **Serves:** 12   **Contains:** G

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: The Heimishe Kitchen (Nitra Cookbook)

A special, scrumptious layer cake with lemon cream – perfect for a special occasion.

Ingredients (21)

Light Cake

- [ ] **10** eggs, separated
- [ ] **2 cups** sugar
- [ ] **2 cups** flour
- [ ] **1 teaspoon** Haddar Baking Powder
- [ ] **1 teaspoon** vanilla sugar

- [ ] **1/4 cup** oil
- [ ] **1/4 cup** orange juice

Dark Cake

- [ ] **5 eggs,** separated
- [ ] **1 cup** sugar
- [ ] **1 cup** flour
- [ ] **1 tablespoon** Gefen Cocoa
- [ ] **1 teaspoon** coffee
- [ ] **1 tablespoon** vanilla sugar
- [ ] **1/2 teaspoon** Haddar Baking Powder
- [ ] **1 ounce** oil
- [ ] **1 ounce** orange juice

Lemon Cream

- [ ] **3/4 pound** margarine
- [ ] **1 and 1/2 cups** confectioners sugar
- [ ] **2 tablespoons** vanilla sugar
- [ ] **3 egg yolks**
- [ ] juice of **1 and 1/2** lemons

Start Cooking

Prepare the Light Cake

1. Beat egg whites, gradually adding sugar and beating until stiff. Reduce speed, then add yolks.
2. Sift together dry ingredients. Add to eggs, alternating with oil and juice.
3.

Pour into two lined 16- by 12-inch cookie sheets. Bake at 350 degrees Fahrenheit for 20 minutes.

Prepare the Dark Cake

1. Proceed as with light cake. Pour into one cookie sheet and bake as directed above.

Prepare the Lemon Cream

1. Cream margarine with sugars until light and fluffy. Add yolks, mixing well. Add lemon juice and beat for five minutes.

2. Divide cream into three parts.

Variation:

You could skip this step and use store-bought lemon cream instead.

Assemble

1. Spread one part lemon cream over one light cake. Invert dark cake over cream.

2. Spread second part of cream over dark cake and invert second light cake over cream.

3. Top with remaining cream.

4. Cut into four logs. Cut each log to half-inch slices.

Credits

Photography and Styling by Tamara Friedman