

Easy Lemon Raspberry Cake

Prep Time 15 minutes

Cook Time 25 minutes

Total Time 40 minutes

Servings 8

INGREDIENTS

For the Lemon Cake Layers

- 2 ½ cups cake flour or all purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. fine sea salt
- ½ cup unsalted butter softened
- ¾ cup granulated cane sugar
- 2 tbsp. fresh lemon zest about 2 lemons
- 1 tbsp. vanilla extract
- 2 large eggs preferably at room temperature
- 1 cup buttermilk
- ½ cup plain greek yogurt

For the Raspberry Frosting

- 1 cup unsalted butter softened
- 4 oz. cream cheese softened
- 1 tsp. vanilla extract
- 5 cups powdered sugar
- ¼ cup raspberry preserves preferably without seeds
- 2-3 drops pink food coloring
- 1 tbsp. heavy cream

To Assemble

- BUBBL'R twisted elix'r for serving
- ½ cup raspberry preserves
- fresh raspberries to garnish

INSTRUCTIONS

To Make the Cake

1. Preheat oven to 350F. Generously butter and line the bottom of your cake pans with parchment paper. Use either three 5" cake pans or 2 8" cake pans.
2. In the bowl of a stand mixer, add the sugar and lemon zest. Use your hands to mix until fragrant. Add the butter and cream for 2 minutes on high speed.
3. Add the vanilla extract, eggs, buttermilk, and yogurt. Mix until smooth.
4. In a separate bowl, mix the flour, baking powder, baking soda, and salt together until well-combined. Add to the wet ingredients bowl. Mix just until combined. Be careful not to over mix the batter.
5. Divide the cake batter evenly between the prepared cake pans. Bake for 22-25 minutes, until a toothpick inserted into the center comes out with moist crumbs and the cake springs back. Let cool in the pans for 10 minutes, then cool completely on a wire rack.

To Make the Buttercream

1. In the bowl of a stand mixer, cream the butter and cream cheese until smooth. Add the vanilla extract and whisk 1 more minute.
2. Add the powdered sugar and whisk until soft and fluffy, about 5-6 minutes.
3. Add the raspberry preserves, heavy cream, and pink food coloring to preference. Whisk another 2-3 minutes.
4. Layer the cooled lemon cake layers with the raspberry buttercream and create a border along the edges of each frosting layer to add ¼ cup of raspberry preserves. Frost the outside of the cake and decorate with fresh raspberries and thinly sliced lemons.
5. Enjoy with BUBBL'R twisted elix'r for complementary refreshment!