



Meyer Lemon Cake

Chef Julie Fether

[Adapted from: Bertolli, Paul. Chez Panisse Cooking. Random House: New York, 1988.]

8 T Unsalted Butter
4 lg Eggs, separated
1¼ cups Sugar

⅔ cup Buttermilk
⅓ cup Meyer Lemon Juice

Zest of 1 Meyer Lemon

2 cups Cake Flour
1¼ tsp Baking Powder
¼ tsp Salt
¼ tsp Cream of Tartar

For the glaze:

⅓ cup Meyer Lemon Juice

1⅔ cups Confectioner's Sugar

Preheat the oven to 325°F. Butter and flour a 9-inch cake pan or Bundt pan. Melt the butter in a saucepan, cool, and set aside. In a mixing bowl of a stand mixer, beat together with the paddle attachment the egg yolks with 1 cup of the sugar until thick and light in color, about 2 to 3 minutes. Beat in the buttermilk, Meyer lemon juice, and zest. Batter will separate. Pour batter into a large mixing bowl. Mix together the cake flour, baking powder, and the salt in another bowl and set aside. Whip the egg whites in a clean stand mixer bowl with the whisk attachment until egg whites are bubbly. Add cream of tartar and whisk until soft peaks form.

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Meyer Lemon Cake cont.

You should have 3 bowls of ingredients: dry ingredients, batter, and egg whites.

Alternately, fold one half of the flour mixture into the egg yolk mixture, followed by one half of the egg whites. Continue folding in all of the flour and egg whites. Fold carefully so as not to deflate the batter. Scoop about 1 cup of the batter into the butter and mix thoroughly. Then, gently fold the butter batter into the rest of the cake batter being very careful not to deflate! Bake the cake for about 40-50 minutes until a skewer comes out clean.

While the cake is baking, make the glaze. Combine 1/3 cup Meyer lemon juice and the confectioner's sugar in a saucepan. Heat until the sugar is dissolved. Set aside until the cake is done.

When the cake is finished, cool the cake for 5 minutes in the pan. Turn the cake out of the pan and invert on to a cooling rack. With a long toothpick or skewer, poke the top of the cake to make many small holes. Slowly spoon the warm glaze over the cake. Allow the glaze to sink into the cake before adding more. Poke more holes if necessary. Use all of glaze. Cool the cake completely and serve with crème Chantilly, if desired.

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