



Long Livo

Lemon Creme Fraiche Cake – Moist Dessert

20 min

Prep time

8

Servings

30 min

Cook time

Easy

Difficulty

50 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ cups granulated sugar
- ☐ ½ cup unsalted butter, softened
- ☐ 3 large eggs
- ☐ ¼ cup fresh lemon juice
- ☐ 2 tbsp lemon zest

- ☐ 1 tsp baking powder

- ☐ ½ tsp salt

- ☐ ½ cup whole milk

Frosting

- ☐ 1 cup creme fraiche

- ☐ ¼ cup powdered sugar

- ☐ 1 tbsp lemon zest

- ☐ 1 tsp vanilla extract

Instructions

- 1 Preheat the oven to 350°F (175°C); grease a 9-inch round cake pan and line the bottom with parchment.
- 2 In a large bowl, cream together butter and sugar until pale and fluffy; this takes about 3-4 minutes.
- 3 Add eggs one at a time, beating well after each; then stir in lemon juice and zest.
- 4 Sift flour, baking powder, and salt; fold into the wet mixture alternately with milk, mixing just until combined.
- 5 Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
- 6 While the cake cools, whisk together creme fraiche, powdered sugar, lemon zest, and vanilla until smooth.
- 7 Spread the frosting over the warm cake; let it set slightly before slicing.

Nutrition per serving

320 kcal

Calories

5 g

Protein

45 g

Carbs

12 g

Fat

Tips & notes

- If the batter looks too thick, add a splash of milk; the cake should be pourable.
- For extra brightness, drizzle a thin lemon glaze (powdered sugar + lemon juice) over the frosting.
- A pinch of sea salt on the frosting adds depth without being salty.