

LEMON SUNFLOWER CAKE

Source: Beyond Parsley

Prepared by: Judith Evnen

12 Servings

1 ¼ cups sugar
Zest of 2 lemons
3 eggs
¾ cup unsalted butter, room temperature
¾ cup sour cream
¼ cup plus 2 tablespoons orange juice
2 tablespoons lemon juice
1 ¾ cups cake flour
2 teaspoons baking powder
2 teaspoons baking soda
¾ teaspoons salt

LEMON CURD

2/3 cup sugar
Zest of 1 lemon
5 egg yolks
½ cup lemon juice
Pinch of salt
½ cup butter, melted and hot

LEMON ICING

3 cups confectioners' sugar
Zest of 2 lemons
Pinch of salt
4-5 tablespoons sour cream
5 tablespoons unsalted butter
2 tablespoons lemon curd

Mince sugar and lemon zest in food processor until zest is very fine. Add eggs and process one minutes. Add butter and process one minute more. Add sour cream, orange juice and lemon juice; mix well. Sift together flour, baking powder, baking soda and salt. Add to batter and mix just to combine. Do not over process.

Butter three 8-inch pans, line with waxed paper and butter again. Divide the batter among the pans. Bake on the middle rack at 350 degrees for 20 minutes. Cool 10 minutes on wire racks. Remove cake from pans and cool completely.

Prepare Lemon Curd by mincing sugar and lemon zest in food processor until zest is very fine. Add yolks, lemon juice and salt; process. With machine running, pour hot butter through the feed tube. Pour into saucepan and cook over low heat, stirring constantly, until thickened. Do not boil. Cool; cover and refrigerate. Reserve 2 tablespoons for Icing.

Prepare Lemon Icing by mincing sugar and lemon zest in food processor until zest is very fine. Add remaining ingredients. Refrigerate 15 minutes. If icing is too thin, add more confectioners' sugar. To assemble, spread bottom and middle layers of cake with Lemon Curd. Cover top and sides of the cake with Lemon Icing.

Judith's Notes: "I've made it many times. The lemon curd is my "go to" recipe. I did not add any sunflower seeds at all. It's helpful to make the lemon curd ahead...makes the process a little smoother."

