



Ingredients:

For the cake:

1½ cups all-purpose flour

1½ teaspoons baking powder

1 tablespoon lemon zest

½ teaspoon salt

½ cup unsalted butter, softened

1 cup granulated sugar

2 large eggs, at room temperature

1 teaspoon vanilla extract

2 tablespoons lemon juice (about ½ lemon)

½ cup buttermilk (you can substitute with milk mixed with 1 tablespoon of vinegar or lemon juice)

For the lemon glaze (optional):

1 cup powdered sugar 2-3 tablespoons lemon juice

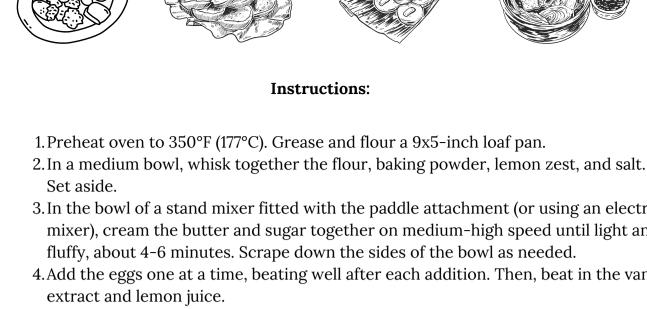












- 3. In the bowl of a stand mixer fitted with the paddle attachment (or using an electric mixer), cream the butter and sugar together on medium-high speed until light and
- 4. Add the eggs one at a time, beating well after each addition. Then, beat in the vanilla
- 5. Alternately add the dry ingredients and the buttermilk to the wet ingredients, beginning and ending with the dry ingredients. Mix until just combined, be careful not to overmix.
- 6. Pour the batter into the prepared pan and smooth the top.
- 7. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
- 8. Let the cake cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Lemon Glaze (optional):

- 1. In a small bowl, whisk together the powdered sugar and lemon juice until smooth and pourable. You may need to add more lemon juice depending on the desired consistency.
- 2. Once the cake has cooled, drizzle the glaze over the top.











