

Lemon Cake



Ingredients:

For the cake:


- 1 ½ cups all-purpose flour
- 1 ½ 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



Instructions:

1. Preheat oven to 350°F (177°C). Grease and flour a 9x5-inch loaf pan.
 2. In a medium bowl, whisk together the flour, baking powder, lemon zest, and salt. Set aside.
 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 fluffy, about 4-6 minutes. Scrape down the sides of the bowl as needed.
 4. Add the eggs one at a time, beating well after each addition. Then, beat in the vanilla extract and lemon juice.
 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.
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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.
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