

## LEMON BURST VANILLA CAKE

Cake:

- **Watkins Cooking Spray**
- 2 cups/500 mL all-purpose flour (additional flour may be needed to dust baking pans)
- 1 tsp/5 mL baking powder
- 1/2 tsp/2.5 mL baking soda
- 1/2 tsp/2.5 mL salt
- 1 1/2 cups/375 mL granulated sugar
- 1/2 cup/125 mL unsalted butter, softened
- 3 large eggs
- 1 cup/250 mL nonfat buttermilk
- 2 tbsp/30 mL lemon peel
- 1 tbsp/15 mL **Watkins All Natural Original Gourmet Baking Vanilla®**
- 2 tbsp/30 mL fresh lemon juice

Icing:

- 3 cups/750 mL powdered sugar
- 1/4 cup/60 mL unsalted butter, melted
- 1 tbsp/15 mL lemon peel
- 1 tbsp/15 mL **Watkins All Natural Original Gourmet Baking Vanilla®**
- 1/4 cup/60 mL fresh lemon juice

Directions

Cake: Preheat oven to 350°F/180°C. Coat two, 8-inch round cake pans with cooking spray, dust lightly with flour and set aside. Combine flour, baking powder, baking soda, and salt. Set aside. Mix granulated sugar and butter in a large bowl; beat with a mixer at medium speed until well blended. Add eggs, one at a time, beating well after each one. Add flour mixture and non-fat buttermilk alternately to sugar mixture. Beat in lemon peel, vanilla and

lemon juice. Pour batter into prepared pans. Bake for 30–35 minutes or until a wooden toothpick inserted comes out clean.

Icing: Combine all ingredients in a large bowl. Place one cake layer on a plate; spread half of the icing on top of cake. Add the second cake layer and top with remaining frosting.