

## Lemon Layer Cake Lemon Curd Filling

- 1 cup juice from 4 to 6 lemons
- 1 tsp Jello lemon
- 1 teaspoon powdered gelatin
- 1 1/2 cups (10 1/2 ounces) sugar
- 1/8 teaspoon table salt
- 4 large eggs
- 6 large egg yolks (reserve egg whites for cake)
- 8 tablespoons unsalted butter, cut into 1/2 inch cubes and frozen

### Cake

- 2 1/4 cups (9 ounces) cake flour, plus extra for pans
- 1 cup whole milk, room temperature
- 6 large egg whites, room temperature
- 2 teaspoons vanilla extract
- 1 3/4 cups (12 1/4 ounces) sugar
- 4 teaspoons baking powder
- 1 teaspoon table salt
- 12 tablespoons unsalted butter, cut into 12 pieces softened but cool, plus extra for greasing pans

### Fluffy White Icing

- 2 large egg whites
- 1 tablespoon juice from 1 lemon
- 1 cup (7 ounces) sugar
- 1 tablespoon corn syrup
- 1/4 cup water

**FOR THE FILLING:** Measure 1 tablespoon lemon juice into small bowl, sprinkle gelatin over top. Heat remaining lemon juice, sugar and salt in medium nonreactive saucepan over medium-high heat, stirring occasionally, until sugar dissolves and mixture is hot but not boiling. Whisk eggs and yolks in a large nonreactive bowl. Whisking constantly, slowly pour lemon-sugar mixture into eggs, then return mixture to saucepan. Cook over medium-low heat, stirring constantly with heatproof spatula, until mixture registers 170 degrees on instant-read thermometer and spatula leaves trail when scraped along pan bottom, 4 to 6 minutes. Remove pan from heat and stir in gelatin mixture until dissolved. Stir in frozen butter until incorporated. Pour filling through fine mesh strainer into nonreactive bowl (you should have 3 cups) cover surface with plastic wrap, refrigerate until firm enough to spread, at least 4 hours.

**FOR THE CAKE:** Adjust oven rack to middle position and heat oven to 350 degrees. Grease and flour two 9 inch wide by 2-inch high round cake pans and line with parchment paper. In 2-cup liquid measure or medium bowl, whisk together milk, egg whites and vanilla.

In bowl of stand mixer fitted with paddle attachment, mix flour, sugar, baking powder and salt at low speed. With mixer running at low speed, add butter 1 piece at a time; continue beating until mixture resembles moist crumbs with no visible butter chunks. Add all but 1/2 cup milk mixture to crumbs and beat at medium speed until mixture is pale and fluffy, about 1 1/2 minutes. With mixer running at low speed, add remaining 1/2 cup milk mixture; increase speed to medium and beat 30 seconds more. Stop mixer and scrape sides of bowl. Return mixer to medium speed and beat 20 seconds longer. Divide batter evenly between cake pans; using rubber spatula, spread batter to pan walls and smooth tops.

Bake until toothpick inserted in center of cakes comes out clean, 23 to 25 minutes. Loosen cakes from sides of pans with knife, cool in pan 10 minutes, then invert onto greased wire rack; peel off parchment. Invert cakes again; cool completely on rack, about 1 1/2 hours.

**TO ASSEMBLE:** Use serrated knife to cut each cake into 2 even layers. Place bottom layer of 1 cake on cardboard round or cake plate. Using icing spatula, spread 1 cup lemon filling evenly on cake, leaving 1/2 inch border around edge; using cardboard round, gently replace top layer. Spread 1 cup filling on top. Using cardboard round, gently slide bottom half of second cake into place. Spread remaining cup filling on top. Using cardboard round, place top layer of second cake. Smooth out any filling that has leaked from sides of cake; cover with plastic wrap and refrigerate while making icing.

**FOR THE ICING:** Combine all ingredients in bowl of stand mixer or large heatproof bowl and set over medium saucepan filled with 1 inch barely simmering water (do not let bowl touch water). Cook, stirring constantly, until mixture registers 160 degrees on instant-read thermometer, 5-10 minutes. Remove bowl from heat and transfer mixture to stand mixer fitted with whisk attachment. Beat on medium speed until soft peaks form, about 5 minutes. Increase speed to medium-high and continue to beat until mixture has cooled to room temperature and stiff peaks form, 5 minutes longer. Using icing spatula, spread frosting on cake. Serve.