

Raspberry Lemon Cake

By Maria Arnold

Layers of tender, moist lemon cake held together with a lemon cream cheese frosting and tart raspberry jam. This raspberry lemon cake is sweet, tart, tangy, and perfect for any occasion.

American

lemon raspberry cake

lemon raspberry layer cake



PREP	COOK	TOTAL	SERVINGS
40 min	25 min	65 min	16

Nutrition (per serving)

CALORIES	PROTEIN	CARBS	FAT
535 kcal	5 g	72 g	26 g
FIBER	SUGAR	SODIUM	
1 g	52 g	232 mg	

Ingredients

- **1/2 cup** vegetable oil
- **1/2 cup** unsalted butter (room temperature)
- **1 1/2 cups** granulated sugar
- **2 Tablespoons** lemon zest (about 1 lemon worth of zest)

- **4** large eggs (room temperature)
- **2 teaspoons** lemon extract
- **1 teaspoon** vanilla extract
- **2 2/3** cup all-purpose flour
- **2 1/2** teaspoons baking powder
- **3/4 teaspoon** salt
- **1 1/3** cups milk
- **1 tablespoon** fresh lemon juice
- **3/4 cup** unsalted butter (at room temperature)
- **4 oz** cream cheese (at room temperature)
- **3 1/2** cups powdered sugar
- 1–2 tablespoons milk
- **1 teaspoon** vanilla extract
- **1/4 teaspoon** lemon extract
- pinch of salt
- **1 tablespoon** lemon zest (about 1 lemon)
- **2/3 cup** raspberry jam
- fresh raspberries, for topping (optional)

Instructions

1. First, make the cake. Preheat the oven to 350°F. Line the bottom of three 8-inch round cake pans* with parchment paper and grease the sides. Set aside.
2. In a stand mixer fitted with the whisk attachment, beat the softened butter and oil on low speed until combined. Gradually increase the speed to medium-high and beat until smooth, about 2 minutes.
3. While the butter and oil are beating place the granulated sugar and lemon zest in a bowl and rub the lemon zest into the sugar until it is fragrant.
4. With the mixer running, slowly pour in the granulated sugar and continue to beat on medium-high speed until the mixture is light, fluffy, and turns a pale yellow color, about 2 minutes.
5. Use a silicone spatula to scrape down the sides and bottom of the bowl, then add the eggs, vanilla, and lemon extract. Beat on medium-high speed until the mixture is light and fluffy, about 2 minutes, scraping down the bowl as needed.
6. In a separate mixing bowl, whisk together the flour, baking powder, and salt. In a third bowl, combine the milk and lemon juice. With the mixer on low speed, alternate adding in the dry ingredients and the wet ingredients in 3 additions (you'll add half the dry, then all of the wet, then the other half of the dry).

7. Divide the cake batter evenly into the prepared pans and bake until the cake has risen, the top springs back to the touch, and a butter knife inserted in the center of the cake comes out clean, about 25 minutes. Place the cake pans on a cooling rack and allow them to cool before removing from the pans and letting them cool completely before assembling.

8. Once the cakes are cool, make the frosting. In a stand mixer fitted with a paddle attachment, cream the butter, cream cheese and powdered sugar on low speed for 30 seconds. Add the milk, vanilla, lemon, salt and lemon zest. Beat on medium speed, scraping down the sides and bottom of the bowl as needed, until the frosting is fluffy, about 1 minute. Transfer the frosting to a large piping bag to make frosting easier!

9. Place the first cake layer onto a cake stand or plate. Pipe a circle of frosting around the outer edge of the top of the cake. In a random pattern, pipe frosting into middle of cake, then smooth out middle of frosting with a spatula, keeping the edge/outer rim of the frosting intact. (Basically you're making a super shallow divot for the jam). Fill the inner divot with 1/3 cup of the raspberry jam, spreading it into an even layer. Repeat with the second layer of the cake. For the third layer, frost the top of cake normally, then frost the outside with remaining frosting. If desired, top with the cake with a dollop of raspberry jam, fresh raspberries and lemon zest. Cut in and enjoy!