

## ***SPLIT LEMON LAYER CAKE***

*(from Helen Fletcher's blog)*

for the lemon filling, to be made the day before:

4 large egg yolks

1 ¼ cups water

1 ¼ cups granulated sugar (250 grams)

⅓ cup cornstarch (45 grams)

½ teaspoon table salt

3 tablespoons unsalted butter (45 grams)

1 tablespoons lemon zest (from 1 large lemon)

for the cake:

3 large egg yolks

1 cup sour cream (225 grams)

1 teaspoon vanilla extract

3 cups sifted cake flour (300 grams)

1 ½ cups granulated sugar (300 grams)

1 teaspoon 1 teaspoon baking powder

2 tablespoons lemon zest (from 2 large lemons)

¾ cup unsalted butter, softened (170 grams)

for the lemon buttercream:

1 pound powdered sugar

1 cup lemon filling

¼ cup butter, softened (60 grams or 4 tablespoons)

Make the lemon filling: Whisk everything together in a medium size sauce pan. Stirring constantly, bring to a boil and boil for 1 minute. Transfer to a storage container, cover the top of the filling with plastic wrap and let come to room temperature. Store in the fridge for 2 days. or at least overnight to firm up.

Make the cake: Heat the oven to 350°F. Line a half sheet pan with parchment paper and spray the paper only. Try not to spray the sides. If you do, wipe them with a paper towel. Set aside.

In a small bowl, whisk together the egg yolks, ¼ cup sour cream and vanilla. In the bowl of a mixer, combine the dry ingredients and mix on low for 30 seconds to blend. Add the softened butter and remaining ¾ cup sour cream. Mix on low until moistened. Then increase the speed to medium and beat for 1 ½ minutes. Add the egg mixture in three additions, beating on medium 30 seconds each time, scraping down as necessary.

Dollop the batter in the half sheet pan. Using an offset spatula, spread it out evenly. Bake for 20 to 22

minutes until a tester comes out clean. Place on a cooling rack until cold. At this point, it can be frozen in its pan well wrapped. Or you can refrigerate and continue assembling the cake later. It is easier to deal with layered cakes when they are very cold, so keep that in mind.

Make the lemon buttercream: Add all the ingredients to a mixing bowl. Beat on low to bring together. Raise the speed to medium and beat until smooth. Raise it again to high and beat for 5 or more minutes until light and smooth with no grittiness from the powdered sugar.

Visit Helen's site for a clear visualization on how to cut the cake to obtain 5 equal layers and one extra that will be processed for crumbs. You will use 1/4 cup of lemon filling spread over the layers, and then frost the cake with the buttercream, glueing cake crumbs to the sides and making a pattern with a cake comb on top. If desired, add some piped buttercream with a 1M tip or another one of your preference. Allow the cake to sit in the fridge for a few hours before slicing.