

# lemon cake with **lemon-brown sugar glaze**

MAKES ONE 9-INCH LOAF CAKE

I have always adored lemon cake. When I was little I called it lemonade cake, and I always requested it for my birthday. My grandmother Doris baked her signature lemon cake in a loaf pan and topped it with a sweet lemon syrup, no frosting—so that's my vision of what a lemon cake should be. This one is super-lemony (I'm crushed when a so-called lemon cake is lacking in lemon flavor), and the glaze is made with brown sugar and a hint of sea salt.

**½ cup (1 stick) unsalted butter, softened**  
**¾ cup granulated sugar**  
**¼ cup packed light brown sugar**  
**1½ cups all-purpose flour**  
**½ teaspoon baking powder**  
**½ teaspoon baking soda**  
**1 teaspoon fine sea salt**  
**¼ cup fresh lemon juice**  
**½ cup buttermilk**  
**1 teaspoon pure vanilla extract**  
**2 large eggs**  
**¼ cup lemon zest (from 4 to 5 medium-size lemons)**  
**Lemon-Brown Sugar Glaze (recipe follows)**

**1** Preheat the oven to 350°F. Butter and flour a 5 x 9-inch loaf pan.

**2** In the bowl of a stand mixer fitted with a paddle attachment, cream together the butter, granulated sugar, and brown sugar for about 4 minutes, until light and fluffy.

**3** While the mixer is doing its thing, in a medium-size bowl, sift together the flour, baking powder, baking soda, and salt. In a small bowl, combine the lemon juice, buttermilk, and vanilla.

**4** When the creamed butter and sugar mixture is ready, beat in the eggs one at a time, then add the lemon zest. Add the dry ingredients to the mixer bowl in 3 increments, alternating with the buttermilk mixture (starting and ending with the dry ingredients) and beating after each addition, and mix until combined, scraping down the sides of the bowl several times.

**5** Pour the batter into the prepared loaf pan, distributing it evenly and smoothing the top. Bake for 45 to 55 minutes, until the edges are light golden brown and a tester comes out clean. Let the cake cool in the pan for 15 minutes.

**6** While the cake is cooling, prepare the glaze.

**7** Turn the cake out of the pan onto a wire rack. Brush the top generously with the glaze, reserving any remaining glaze to drizzle over the cake just before serving. Let cool completely. The cake will keep, covered, at room temperature for up to 2 days.

## lemon-brown sugar glaze

MAKES ENOUGH TO GLAZE ONE 9-INCH LOAF CAKE

- ¼ cup fresh lemon juice
- ¼ cup packed light brown sugar
- ⅛ teaspoon fine sea salt

Combine the lemon juice, brown sugar, and sea salt in a small saucepan. Cook, stirring, over low heat until the sugar is completely dissolved.

### SWEET IDEAS!

- \* Serve with Strawberry-Brown Sugar Sauce (page 132) on the side.
- \* Make the cake even more citrusy by adding 1 tablespoon grated lime zest and 1 tablespoon grated orange zest along with the lemon zest.