# Lemon Honey Cake

## Cake Ingredients:

2 ½ cup all-purpose flour
1 Tbsp. baking powder
1 tsp. kosher salt
1 ½ cup granulated sugar
¾ cup vegetable oil or unsalted butter, melted
3 Tbsp. fresh grated lemon zest (about 3 medium lemons)
4 eggs
¼ cup milk
½ cup fresh lemon juice
2 Tbsp. honey
2 tsp. vanilla extract

## Lemon Frosting with Honey Ingredients:

2  8-oz. package cream cheese, at room temperature
½ cup (one stick) unsalted butter, at room temperature
2 ½ cup confectioners sugar
1 tablespoon finely grated lemon zest, 1-2 medium lemons worth
¼ cup fresh lemon juice
Pinch of salt, to taste
Yellow food coloring, optional
3 Tbsp honey, for drizzling

### Make the Cake:

1. Preheat oven to 350° F. Line the bottom of a two 8" cake pans with parchment circles.
2. In a large bowl, whisk together the flour, baking powder, and salt for at least 20 seconds to make sure they are fully combined. Set aside.
3. In another bowl, beat together the sugar, oil, and lemon zest. Beat in the eggs until light and fluffy.  Then beat in the milk, lemon juice, honey, and vanilla extract. Slowly stir the mixed dry ingredients into the batter, until just combined.
4. Divide the batter in the two prepared cake pans. Bake for 30–35 minutes or until a toothpick inserted into the center comes out clean.

### Make the Frosting:

1. In large bowl, beat the cream cheese until smooth.
2. Add the butter, confectioners sugar, lemon zest, lemon juice and salt. Cream together all the ingredients until smooth and creamy.
3. Optional: Beat in a few drops of yellow food coloring.

### Assemble the Cake:

1. If needed, trim the top off the baked cake layers to create flat surfaces.
2. Place one cake layer on a serving platter or stand. Spread a layer of frosting on top.
3. Place the next cake layer on top and spread a very thin layer of frosting over the sides and top of the cake.
4. Refrigerate for 15 minutes, or until firm.
5. Frost the sides and top of the cake with the remaining frosting.
6. Drizzle with honey and serve.

This cake is best served at room temperature. (Your Thermador wine column's Presenter's Shelf is a perfect place to keep the cake delicately chilled until close to serving time.)