



Meyer Lemon Cake



Dry Ingredients

1 ½ cups flour
¼ tsp baking powder
¼ tsp baking soda
½ tsp kosher salt

Wet Ingredients

⅓ cup freshly squeezed
lemon juice, divided
⅓ cup buttermilk, at
room temperature
½ tsp pure vanilla extract

Other Ingredients

1 stick unsalted butter, softened
1 ¼ cups granulated sugar, divided
2 extra-large eggs, at
room temperature
2 Tbsp grated lemon zest

Steps

- 1 Preheat the oven to 350 degrees F. Grease a loaf pans.
- 2 Stir dry ingredients in a medium bowl. Stir wet ingredients together in a large measuring cup.
- 3 In a bowl of an electric mixer, cream butter and 1 cup sugar until light and fluffy.
- 4 Add eggs, 1 at a time along with the lemon zest.
- 5 Add 1/2 dry ingredients, then 1/2 wet ingredients. Repeat.
- 6 Pour batter into the pan and bake for 50 minutes.
- 7 Meanwhile, make lemon syrup: Heat 1/4 cup sugar with 1/4 cup lemon juice in a small saucepan for 10 minutes.
- 8 Pour syrup over cooled cake. Slice into pieces. TASTE & SHARE!

