

# Lemon Cake with Lemon Filling

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An old fashioned lemon cake, but made a little simpler, with the use of cake mix. The recipe includes the lemon filling to spread between the layers of the cake. It's up to you to decide which frosting recipe works best for the outside of the cake. I like using the 7 Minute Frosting recipe.

\* Y'll need :

- ☞ 1 white cake mix
- ☞ 1  $\frac{1}{4}$  cup of sugar
- ☞ 6 cup cornstarch
- ☞ 4 egg yolks
- ☞ 2 large spoon lemon zest
- ☞ the juice of 3 lemons
- ☞ 2 cups of boiling water
- ☞ 3 tbsp. tablespoon of butter

\* Directions:

1 – Prepare the cake following the instructions on the package, and bake in 3 8-inch round molds. Let cool completely before slicing in half to make 6 thin cakes.

2 – For the lemon costarde: in a large saucepan or a double boiler, combine the sugar and the cornstarch; mix. Then add the egg yolks, lemon zest and lemon juice. Gradually add boiling water, whisking. Cook over medium heat, stirring constantly, until the mixture thickens.

3 – Place one of the 6 cakes on a serving plate. Spread about 1/5 of the suit on top, then stack a second cake. Repeat the floors. Use any frosting of your choice to frost the top and sides of the 6-tier cake.

ENJOY !!