

Lemon-Sugared Snack Cake

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1 ½ cups cake flour (6 oz)

1 tsp. baking powder

¼ tsp. salt

1 ¼ cups sugar

2 T. lemon zest

1 stick softened butter

2 eggs, room temperature

1 ½ tsp vanilla

¾ cup milk, room temperature

Heat oven to 350 degrees. Line an 8-inch square baking pan with a foil sling and grease the foil. This makes it easier to remove from the pan, but if you don't want to, just grease the naked pan. Whisk the flour, baking powder, and salt together in a medium bowl.

In a large bowl, beat the sugar and lemon zest together with an electric mixer on medium speed until well combined and pale yellow, about 30 seconds. Remove ¼ cup of the lemon sugar for the topping and set aside.

Add the butter to the remaining sugar-zest mixtures and beat on medium speed until light and fluffy, 3-6 minutes. Beat in the eggs, one at a time, until combined, about 30 seconds. Beat in the vanilla.

Reduce the mixer speed to low and beat in 1/3 of the flour mixture, followed by half of the milk. Repeat with half of the remaining milk. Beat in the last of the flour mixture until just combined. Give the batter a final stir to make sure it's totally combined. Scrape in pan, sprinkle evenly with reserved sugar-zest mixture and bake for 30 minutes. Let cake cool completely (yea right), 1-2 hours. Remove foil sling from pan and slice.

Recipe is from *The America's Test Kitchen Family Baking Book*