



Lemon Velvet Cake



Cake:

1¼ c flour

1½ c cake flour

½ t baking soda

1½ t baking powder

1 t salt

1½ c sugar

⅔ c vegetable oil

⅓ c vegetable shortening

1 t vanilla extract

3 eggs

1½ c buttermilk

1-2 t lemon zest (depending on how strong you want the lemon flavor to be)

Frosting:

2 c butter, softened

8 c powdered sugar

2-3 T evaporated milk

1 T fresh-squeezed lemon juice

1 t lemon zest

Grease and flour sides of two 9-inch round cake pans. Line bottoms of pans with parchment paper. Sift flour, cake flour, baking soda, baking powder, salt, and sugar; set aside. Beat vegetable oil, shortening, and vanilla using electric mixer whisk attachment until light and fluffy. Change mixer attachment to a paddle. Add eggs one at a time, beating well after each. Mix in lemon zest. Add dry ingredients alternately with buttermilk (ending with the dry ingredients), mixing just until smooth. Pour into cake pans, dividing batter evenly. Bake at 325°F for 30-35 minutes or until toothpick inserted into center comes out clean. Cool on wire rack for 10 minutes and then invert onto wire rack and cool completely.

Meanwhile, make frosting by beating butter until smooth. Gradually add powdered sugar and beat until smooth. Add 2 tablespoons evaporated milk, lemon juice, and lemon zest and beat until fluffy. Add additional milk as needed until frosting is desired consistency. Frost top of one cake, place the other cake on top, and frost top and sides of entire cake.