



Lemon Crumb Cake



Cake:

1 box white cake mix
1/3 c vegetable oil (or whatever the cake mix directions call for)
3 eggs (or whatever the cake mix directions call for)

Lemon Cream Filling:

8 oz. cream cheese
2 c powdered sugar
3 T lemon juice, squeezed fresh
1 c heavy whipping cream

Crumb Topping:

1/2 c flour
1/2 c powdered sugar
1/4 c butter, cold
1/2 t vanilla
additional powdered sugar for garnish

Make cake according to package directions. Pour cake batter into a greased/floured 10-inch cake or springform pan. Bake at 350 for 35-40 minutes or until toothpick inserted into the center comes out clean. Cool 15 minutes. Remove from pan. Cool completely. (For mini cakes, use six 6-inch cake pans and bake for 20 minutes.)

Make lemon cream filling by beating cream cheese and powdered sugar until smooth. Mix in lemon juice. In a separate bowl, whip cream on high speed until stiff peaks form. Fold whipped cream into cream cheese mixture until well-blended.

Make crumb topping by mixing flour and powdered sugar. Add butter and vanilla. Mix with pastry blender until crumbly. Butter chunks should be smaller than the size of a pea. If butter softens too much to form crumbs, refrigerate mixture until cold and try again. Chill topping until ready to use.

To assemble cake: slice cake in half. Spread all but 3/4 cup of filling on bottom layer. Replace top layer of cake. Spread reserved 3/4 cup filling on top and outsides of cake. Sprinkle crumb topping on cake and press crumb topping on sides of cake. Sprinkle with additional powdered sugar by tapping it through a strainer.