

Recipe



Chef Markita Durant | Owner of MarTia's Cakes

Recipe Name: Lemon Raspberry Cookies-n-Cream Cake **Dish Type:** Dessert

No. of Servings: 20

Preparation Time: 1 hour 15 minutes

Cooking Time: 45 minutes

Total Time: 2 hours

Recipe Contains: Dairy, Eggs, Soy, Wheat. Lemonades Girl Scout cookies are manufactured in a shared facility with peanuts, milk, and coconut.

Ingredients:

Cake:

- 3 ¼ cups cake flour
- 1 ¾ cups granulated sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 cup softened, unsalted butter
- 1 ¼ cups room temperature buttermilk
- 1/3 cup vegetable oil
- 3 large eggs
- 2 tbsp fresh lemon juice
- 1 ½ tbsp lemon zest
- 2 tsp lemon extract
- 1 cup of crumbled Lemonades

Raspberry Filling:

- 12 oz bag of frozen raspberries, thawed
- ¾ cup granulated sugar
- 2 tbsp cornstarch
- 1 tbsp lemon juice
- 2 tsp fresh lemon zest

Buttercream:

- 1 cup softened, unsalted butter
- 8 oz block of room temperature cream cheese
- 4 cups powdered sugar
- 2 tsp fresh lemon juice
- 2 tsp Lemonades cookie crumbles to garnish

Recipe



Directions:

Raspberry Filling*:

1. Place frozen raspberries in food processor and process.
2. Pour raspberry puree into a fine metal strainer over a medium sized bowl and push through using a rubber spatula.
3. Use a decent amount of pressure to really get all the liquid through the sieve. You should be left with about 3/4 cup of seedless pulp.
4. Stir the sugar and cornstarch in a medium saucepan until mixed well.
5. Add lemon juice and raspberry puree. Stir well.
6. Heat over medium high heat until it begins to boil.
7. Lower the heat to medium-low, and allow the filling to simmer for 10-15 minutes while continuously stirring to prevent burning.
8. Mixture is ready when it does not run off the back of a spoon.
9. Remove from heat and transfer to a bowl or jar.
10. Allow to cool completely. Cover and refrigerate until needed.

*Can be made 24-48 hours in advance to allow filling to thicken and let flavor develop.

Cake:

1. Preheat your oven to 325 degrees.
2. Prepare two 8x2 cake pans with baking spray or grease with shortening and then coat with flour.
3. Combine the buttermilk, oil, eggs, lemon juice, lemon zest and lemon extract. Whisk lightly and set aside.
4. Place cake flour, sugar, baking powder, baking soda and salt into the bowl of your stand mixer.
5. Turn the mixer onto the lowest speed. Add in your softened butter in small chunks mix until the flour mixture resembles coarse sand.
6. Add your oil/milk mixture all at once to the dry ingredients and mix on medium for 2 minutes. Scrape the bowl.
7. Mix on medium for 1 minute. Stop to scrape the bowl.
8. Mix on medium for 30 seconds. Stir in cookie crumbles.
9. Divide batter evenly in cake pans. Pans should be 3/4 full with cake batter.
10. Tap pans on counter to get rid of any air bubbles.
11. Bake 35-40 minutes or until a toothpick comes out cleanly from the center of the cake and the top of the cake bounces back when you touch it.
12. Cool for 10 to 15 minutes in the pans.
13. Turn the cakes out onto a cooling rack and let cool completely. Once the cakes are chilled, level them by cutting off the uneven tops.
14. While cake is baking prepare buttercream.

Recipe



Buttercream:

1. Beat butter and cream cheese on medium speed for 4 minutes.
2. Add half of powdered sugar and beat for 2 minutes.
3. Add lemon juice and beat for 1 minute. Add remaining powdered sugar and mix for 3 minutes.
4. Buttercream should be smooth and not grainy. Do not over mix or buttercream will separate.

Assembly:

1. Place cake layer topside down on cake plate. Pipe a ring of buttercream around the edge of cake.
2. Add a thin layer of raspberry filling inside the ring. Top with crumbles lemon cookies.
3. Place second layer of cake topside down on first layer. Add ring of butter cream and fill with raspberry filling.
4. Add buttercream to outside of cake and smooth or add texture.
5. Apply cookie crumbs or whole cookies around bottom edge of cake.