

Lemon Cream Cheese Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" x 4 ½" or 9" x 5" loaf cake pan

Total time: 1.5 hour

Active time: 20 minutes to make the cake batter,
10 minutes to make the cream cheese glaze

Baking time: 60 to 65 minutes

Equipment: 9" x 4 ½" or 9" x 5" loaf cake pan,
stand mixer or electric hand mixer, large
strainers, pre-cut parchment paper (optional)

My Prep:

Ingredients:

Cream Cheese Lemon Cake:

- Lemon zest - 2 TBSP, about the zest of 2 medium lemons
- Natural granulated sugar - 1 ⅓ cup, 269g + ½ cup, 100g for the syrup, plus a bit more to sprinkle inside the pan (optional)
- Cake flour, preferably unbleached (NOT self-rising flour) - 1 ½ cup, 200g
- Fine sea salt - ¼ Tsp + a pinch
- Baking powder - ⅛ Tsp

Steps:

Making the cake:

Preheat oven to 325°. Grease a 9" x 5" loaf cake pan with butter or line with parchment paper. If desired, sprinkle some sugar on the inside walls of the pan. Finely mist the pan with baking spray if you have (this is more preventive since the pan is already buttered and/or lined).

Mix lemon zest with sugar and using your hands rub it with the sugar for two to three minutes, just until the zest looks evenly mixed and the sugar looks moist. Set aside.

Over a large bowl sift together the 1 ½ cup of flour, the ¼ teaspoon of salt and the ⅛ teaspoon of baking powder.

- Salted butter European Style, preferably made of milk from grass-fed cows, softened- 14 TBSP, $\frac{3}{4}$ cup, 199g, plus about 2 TBSP for greasing the pan
- Cream cheese, softened - 4oz ($\frac{1}{2}$ block), 113g
- Vegetable oil - 1 TBSP
- Vanilla extract - $\frac{1}{2}$ TBSP
- Large eggs, at room temperature - 3
- Freshly squeezed lemon juice - $\frac{1}{2}$ cup, 120g
- Water - 2 TBSPS, 32g

Lemon Cream Cheese Glaze:

- Cream Cheese, softened - 4 oz ($\frac{1}{2}$ block), 113g
- Butter (salted or unsalted), softened - $\frac{1}{4}$ cup, 4 TBSP, 46g
- Confectioner's sugar, sifted - 1 cups, 135g
- Freshly squeezed lemon juice - about 1 to 2 TBSP
- Chopped pistachios or fresh berries to decorate and serve

With a stand mixer with the paddle attachment or with an electric mixer with the beaters, beat butter in high speed (#6 in the Kitchen Aid) for 2 minutes to make it fluffy. Add the cream cheese in chunks and beat just to incorporate it with the butter. Add the tablespoon of oil and the $\frac{1}{2}$ tablespoon of vanilla and mix in high speed for 2 minutes. With the mixer running, add the sugar-zest mixture slowly until incorporated.

Stop mixer and scrap down the sides and through the bottom of the bowl to make sure there's no sugar stuck on the sides or on the bottom. Bring speed to high again and beat for 3 minutes. Please take note that if you are using a hand electric mixer, you should add one to two minutes at each step. Add eggs, one at a time, and beat until they are fully incorporated. Stop mixer and scrape down once more. Beat for 30 seconds to make sure everything is well mixed.

Bring speed to the lowest (#1 in the Kitchen Aid) and add the flour mixture until most of it is incorporated. Finish mixing by hand with a folding motion using a rubber spatula or wooden spoon.

Transfer batter to prepared pan, making sure there are no gaps between the batter and the walls of the pan. Bake for 55 to 65 minutes, until top is deep golden brown and a toothpick comes out clean when you insert it through the very center of the cake, which would be opened. Do not open oven door before 55 minutes of baking. If cake's done, turn off oven and open oven door. Wait about a minute or two before taking it out completely. Let it cool down for 2 to 3 minutes before poking it and pouring lemon syrup (recipe follows).

After soaking, place it in the fridge to cool down for 10 to 20 minutes before glazing.

In the meantime, make the lemon cream cheese glaze (recipe below).

My recipe highlights:

Extra notes:

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Fill the heart!



Making the lemon simple syrup:

When the cake is entering the last 5 minutes of baking, mix the $\frac{1}{2}$ cup of lemon juice and the 2 tablespoons of water in a small saucepan and pour the $\frac{1}{2}$ cup of sugar right in the middle to prevent it from sticking to the walls of the saucepan. Gently boil over medium heat for 3 to 5 minutes until sugar has completely dissolved. Remove from heat and brush over cake.

Place cake in the fridge 5 to 10 minutes before pouring glaze.

Making the glaze:

Beat together the $\frac{1}{2}$ block of cream cheese and the 4 tablespoons of butter in medium speed until smooth and well blended, 4 to 5 minutes. Using a spatula scrape down any mixture creeping up in the bowl and mix, until there are no big lumps.

Place a large strainer over the bowl and sift over the cup of confectioner's sugar. Mix until well blended. Add 1 tablespoon of lemon juice and mix. Taste flavor and consistency and add the extra tablespoon of lemon juice if desired or needed.

Pour over cake. You may sprinkle chopped pistachios, any other nuts or berries on top to serve.

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