

Lemon-Raspberry Cake Recipe

This recipe was created by Melissa Murphy of the Sweet Melissa Patisseries in Brooklyn, New York for Epicurious



yield: Makes 125 servings

[Click Here for decorating instructions](#)

Begin making the cake layers at least 2 days

Ingredients

- 3 batches fluffy white cake - [recipe below](#)
- 1 batch lemon curd - [recipe below](#)
- 9 cups (36 ounces) fresh raspberries or 3 (12-ounce) bags frozen raspberries, thawed and drained
- 3 batches meringue buttercream - [recipe below](#)
- Special equipment: one 12-inch, one 9-inch, and one 6-inch cardboard round

Preparation

2 days to 2 weeks before serving: Make cake layers

Use 3 batches of fluffy white cake to make two 12-inch, two 9-inch, and two 6-inch cakes. Cool completely.

2 days before serving: Assemble each tier

Using long serrated knife, halve each cake horizontally. Each layer should be as perfectly flat as possible.

Using long serrated knife, slice off any bumps that may have emerged on your cake during baking.

Make 12-inch tier: Place one 12-inch layer on 12-inch cardboard round. Spread 2 cups lemon curd over cake. Arrange 2 cups raspberries, side by side, stem ends down, atop curd in concentric circles to cover entire layer. Top with second 12-inch layer, gently pressing layers together. Spread 2 cups lemon curd atop second layer, then cover with third 12-inch layer, gently pressing layers together. Spread 2 cups lemon curd atop third layer. Arrange 2 cups raspberries, side by side, stem ends down, atop curd in concentric circles to cover entire layer. Top with fourth 12-inch layer, gently pressing layers together.

Repeat process to make 9-inch tier, using 1 1/3 cups lemon curd between each layer and 1 1/2 cups raspberries between first and second layers and between third and fourth layers.

Repeat process to make 6-inch tier, using 2/3 cup lemon curd between each layer and 1 cup raspberries between first and second layers and between third and fourth layers.

Refrigerate tiers until curd is firm, about 1 hour.

2 days before serving: Crumb-coat and frost tiers

Make 2 batches meringue buttercream . (Remaining batch will be made on day of decorating.)

Using offset spatula and about 2 1/2 cups buttercream, spread thin, even coat of frosting on top and sides of 12-inch tier. Repeat with 9-inch and 6-inch tiers, using 1 1/2 cups and 1 cup buttercream, respectively.

Refrigerate tiers until frosting is firm, about 30 minutes.

Using offset spatula and about 5 cups buttercream, evenly spread second, slightly thicker (about 1/8-inch-thick) layer of frosting on top and sides of 12-inch tier. Frost 9-inch and 6-inch tiers in same manner, using about 3 cups and 2 cups buttercream, respectively. Refrigerate tiers at least 2 hours or overnight.

1 day before serving: Assemble cake

Assemble 3 tiers and decorate cake

Fluffy White Cake Recipe

yield: Makes two 9-inch-diameter cakes or one 6-inch-diameter and one 12-inch diameter cake

Ingredients

- 1 1/4 cups (2 1/2 sticks) unsalted butter, softened, plus additional for greasing pans
- 4 3/4 cups cake flour, sifted, plus additional for dusting pans
- 2 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 3/4 cups whole milk
- 1 tablespoon plus 1 1/2 teaspoons vanilla extract
- 2 1/2 cups sugar
- 9 large egg whites

Arrange oven rack in middle position and preheat oven to 350°F. Butter cake pans and line bottom of each with round of parchment. Butter paper, then dust pans with flour, knocking out excess.

In large bowl, whisk together flour, baking powder, and salt. In small bowl, combine milk and vanilla.

In bowl of electric mixer fitted with paddle attachment, beat together butter and sugar on moderate speed until light and fluffy, about 5 minutes. Reduce speed to low. Add 1/2 of flour mixture and beat until just combined. Add milk mixture and beat until just combined. Add remaining flour mixture and beat until just combined, then raise speed to moderately high and beat 10 seconds. Transfer to large bowl.

In clean bowl of electric mixer fitted with the whisk attachment, beat egg whites until they hold stiff peaks. Fold 1/3 of egg whites into batter to lighten. Gently fold in remaining 2/3 of egg whites until just incorporated. Divide batter between prepared pans and smooth tops.

Bake cakes until tops are springy to touch and testers come out clean, about 30 minutes for 6-inch cake, 45 minutes for 9-inch cake, and 60 minutes for 12-inch cake. Cool cakes in pans on racks 30 minutes. Turn out cakes onto racks, peel off parchment, and cool cakes completely.

(Cakes may be stored at room temperature, tightly wrapped, 2 days; refrigerated up to 5 days; or frozen, double-wrapped, up to 2 weeks. Do not unwrap before thawing.)

Lemon Curd

yield: Makes 12 cups

Ingredients

- 18 large eggs
- 6 cups sugar
- 3 1/2 cups fresh lemon juice (from 18 to 20 medium lemons)
- 2 1/4 cups (4 1/2 sticks) unsalted butter, cut into 1-inch cubes

In large metal bowl, whisk together eggs, sugar, lemon juice, and butter. Set bowl over pot of simmering water and cook, whisking frequently, until mixture is thick enough to coat the back of wooden spoon, about 20 minutes. Immediately force curd through fine-mesh sieve into large bowl, scraping bottom of sieve.

Press plastic wrap directly onto surface of curd to prevent skin from forming and chill until cold, at least 1 hour. (Curd can be made ahead and refrigerated up to 1 week before serving.)

Meringue Buttercream

yield: Makes 9 cups

Ingredients

- 2 cups sugar
 - 9 large egg whites
 - 3 3/4 cups (7 1/2 sticks) unsalted butter, room temperature and cut into 1-inch cubes
 - 2 tablespoons plus 1 teaspoon vanilla
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- Special equipment: pastry brush, candy thermometer

In medium heavy saucepan, combine 1 1/2 cups sugar and 6 tablespoons water. Set over low heat and stir until sugar dissolves. Raise heat to high and boil syrup, undisturbed, until candy thermometer registers 240°F, occasionally washing down sugar crystals on side of pan with pastry brush dipped in cold water.

While sugar is boiling, in bowl of electric mixer fitted with whisk attachment, beat egg whites until they just hold soft peaks. Slowly beat in remaining 1/2 cup sugar, then beat until whites just hold stiff peaks.

Decrease speed to medium. Beat in hot syrup in slow, steady stream (try to avoid beaters and side of bowl), then beat until stiff, glossy peaks form and mixture is completely cool, about 8 to 10 minutes (the bottom of the mixing bowl should be cool to the touch).

With mixer on medium, beat in butter, 1 piece at a time, and beat until thickened and smooth. (Mixture will break at first, but, as more butter is beaten in, will thicken and become glossy and smooth.) Beat in vanilla. Buttercream may be made up to 1 week before serving and chilled in airtight container. If chilled, bring completely to room temperature and beat again before using. Mixture will again appear to break, but will then become glossy and smooth.