

Lemon Olive Oil Cake

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Prep Time: 35

Cook Time: 20

Total Time: 55 minutes

Yield: 12 servings

Category: Cake

Method: Oven



Description

This Lemon Olive Oil Cake is moist, dense and has the best homemade whipped cream frosting that's infused with more lemon!

Ingredients

For the cake:

- 2 large eggs
- 1 cup granulated sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2/3 cup olive oil
- 4 teaspoons lemon zest
- 1/2 cup lemon juice
- 1/2 cup buttermilk
- 1 teaspoon vanilla

For the frosting:

- 8oz Cream cheese, cold
- 2 C Heavy whipping cream
- 1 C Powdered sugar
- Lemon Zest (optional)

Instructions

1. For the cake recipe, visit BHG.com

For the frosting:

1. Beat the cream cheese on medium-high speed for 2-3 minutes until cream cheese is smooth and free of lumps. Scrape down the sides of the bowl occasionally.
2. Add 3 tablespoons of heavy whipping cream. Beat into cream cheese until cream cheese resembles a liquid mixture.
3. Add remaining heavy whipping cream and beat on medium-high speed. Slowly add powdered sugar and beat until stiff peaks form. Refrigerate until ready to use.

Notes

- The original BHG recipe called for 3 6-inch pans. I baked 2 8-inch pans, and the baking time will be adjusted accordingly.
- You can read more about my adjustments [here](https://beyondfrosting.com/lemon-olive-oil-cake/).

Find it online: <https://beyondfrosting.com/lemon-olive-oil-cake/>