Lemon Cake with Limoncello Syrup and Lime-Yogurt Mousse

Carolyn T's Main Cookbook

Servings: 10

Author: Food & Wine, September 2007



CAKE:
6 whole eggs, separated
1 1/2 cups sugar
2 1/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup water
1/2 cup olive oil
2 teaspoons vanilla extract
Zest of 2 lemons
MOUSSE:
1 1/2 teaspoons gelatin
2 tablespoons water
6 tablespoons lime juice
6 tablespoons sugar
1 cup Greek yogurt, full-fat
LIMONCELLO SYRUP:
1/4 cup water
1/4 cup sugar
2 tablespoons Limoncello (lemon liqueur
WHIPPED CREAM:
1 cup heavy cream
2 tablespoons sugar
GARNISH:
3/4 cup sliced strawberries

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 545 Calories; 25g Fat (41.0% calories from fat); 8g Protein; 72g Carbohydrate; 1g Dietary Fiber; 169mg Cholesterol; 318mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 3 Other Carbohydrates.

Notes: Absolutely fantastic cake, especially with the mousse. Don't eliminate that step.

Description: A must-make if you like lemon and limoncello

1. CAKE: Preheat oven to 375.
2. Beat the egg whites until soft peaks form. Gradually beat in 1/2 cup of the sugar
3. Beat the egg yolks with the water, olive oil, vanilla and lemon zest plus remaining 1 cup of sugar. Add the dry ingredients.
4. Fold in the egg whites. Spoon into a well-buttered Bundt cake pan. Gently rap the bundt pan (twice) on the counter (to remove large bubbles). Bake for 35-40 minutes. Remove to a rack and cool for 15 minutes, then invert onto the rack to cool completely.
5. SYRUP: Meanwhile, for the syrup simmer the water and sugar in a saucepan for 6 minutes. Let cool and stir in the Limoncello. Using a toothpick, prick the cake in lots of places, then brush the syrup over the cake, allowing it to sink into the holes.
6. MOUSSE: Sprinkle the dry gelatin over the water and let stand for 5 minutes. In a saucepan combine the lime juice and 6 T. sugar. Simmer for 3 minutes. Remove from heat and stir in the softened gelatin. Whisk into the yogurt.
7. CREAM: Beat the cream with the 2 T. sugar until firm. Fold into the yogurt mousse and refrigerate until chilled and set.
8. Cut slices of cake, spoon a large scoop of the mousse on the side or partly on the cake, then garnish with sliced strawberries.