

# Easy Lemon Olive Oil Cake with Lemon Curd and Meringue

Author: Dev Amadeo

Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: an 8" cake pan

Total time: 1 hour 30 minutes

Active time: 20 minutes

Baking time: 25 minutes

Equipment: stand mixer or handheld electric mixer, 8" cake pan, candy thermometer

## My Prep:

---

---

---

---

## Ingredients:

### Lemon curd:

- Whole organic eggs – 2
- Egg yolks – 2
- Natural granulated sugar –  $\frac{3}{4}$  cup, 150g
- Lemon zest (optional for a stronger lemon flavor) - from 1 large or 2 medium lemons
- Freshly squeezed lemon juice –  $\frac{1}{2}$  cup, 115g
- Small pinch of salt
- Butter (if possible use an European style butter such as Kerrygold or a high fat content butter), cubed – 8 TBSP, 114g ( $\frac{1}{2}$  cup or 1 stick)

## Steps:

### Making the lemon curd:

Fill by half a large skillet with water and bring it to a soft boil over medium low heat. In a medium glass bowl whisk well the 2 eggs and the 2 egg yolks. Add the  $\frac{3}{4}$  cup/150g of sugar, the lemon zest, the  $\frac{1}{2}$  cup/115g of lemon juice and the small pinch of salt until the sugar has dissolved.

Place the bowl on the skillet and using a wooden spoon or spatula stir slowly but almost constantly until the mixture thickens, this could take from 10 to 20 minutes. When the mixture heats it will produce some foamy white streaks.

### Lemon Cake:

- Lemon juice – 1 TBSP, 15g
- Milk -  $\frac{1}{2}$  cup (or use buttermilk and omit the lemon juice)
- Cake flour, preferably (you may use all-purpose flour as well) – 1 cups, 150g
- Baking powder –  $\frac{1}{2}$  Tsp, 3g
- Fine sea salt –  $\frac{1}{2}$  Tsp, 3g
- Natural granulated sugar –  $\frac{3}{4}$  cup, 150g
- Lemon zest – zest from 1 large lemon
- Large eggs, at room temperature – 2
- Extra Virgin Olive Oil –  $\frac{1}{2}$  cup, 110g
- Vanilla extract – 1 Tsp, 5g

### Lemon soaking syrup:

- Freshly squeezed lemon juice -  $\frac{1}{4}$  cup, 55g
- Natural granulated sugar -  $\frac{1}{4}$  cup, 50g

### Italian Meringue

- Water –  $\frac{1}{4}$  cup
- Raw sugar –  $\frac{1}{2}$  cup
- Lemon -  $\frac{1}{2}$  Tsp, plus a slice to rub the bowl and attachment

When those streaks disappear the curd should thicken up in the next 5 minutes. Keep moving until mixture thickens and has reached 180°. See notes above.

Retire from heat and strain through a sieve. Start adding the 8 tablespoons/114g of butter. Mix constantly until all the butter is melted. Keep mixing for an extra minute. Let it cool and then chill.

Use about half for the cake. Store remaining curd in an airtight jar or container in the fridge.

If making your own buttermilk:

Place the  $\frac{3}{4}$  cup/150g of sugar in the stand mixer bowl. Zest the lemon and over it before using for the juice.

In a small bowl or measuring cup mix the 1 tablespoons/15g of lemon juice with the  $\frac{1}{2}$  cup/124g of milk. Let it rest for 15 minutes.

Making the cake:

Preheat oven to 350°. Grease with butter or line with parchment paper an 8" cake pan.

With a large sieve sift over a large bowl the 1 cups/150g of flour (cake or all-purpose), the  $\frac{1}{2}$  teaspoon/3g of baking powder and the  $\frac{1}{2}$  teaspoon/3g of salt. If you don't have a large sieve, use a hand whisk to mix for a couple of minutes.

If you haven't already, place the  $\frac{3}{4}$  cup/150g of sugar with the lemon zest in the bowl of the stand mixer. Using the whisk attachment mix for 2 minutes in the slowest speed.

Add the 2 eggs and mix for 5 minutes in high speed (level #8 in the Kitchen Aid). Mixture should become light pale a foamy.

With the mixer running, start drizzling slowly the  $\frac{1}{2}$  cup/110g of olive oil in a thin stream. Mix for 2 minutes. Decrease speed to the lowest and add the lemon juice-milk mixture or buttermilk and the teaspoon/5g of vanilla. Add the flour mixture and using a hand whisk mix gently just until combined.

My recipe highlights:

---

---

---

---

Extra notes:

---

---

---

---

Pour batter into pan. Bake until a toothpick comes out clean after you inserted it through the center, 20 to 25 minutes. Pour soaking syrup (recipe follows) and let it cool down a couple of minutes before releasing from pan. Let it cool down completely before placing meringue on top.

Making the lemon soaking syrup:

While the cakes bake, combine the  $\frac{1}{4}$  cup/55g of lemon juice and  $\frac{1}{4}$  cup/50g of sugar. Bring to a simmer or gentle boil. After sugar has dissolved, cook for 1 to 2 minutes, swirling frequently. Remove from heat and using a pastry brush or small spoon pour the syrup evenly through the cake. Let them cool down completely.

Making the meringue:

Make sure that the mixer bowl and the wire accessory are very clean and free of any grease residue. Any fat will prevent the egg whites from rising. Move the mixer as close to the stove area as possible.

In a small saucepan pour the  $\frac{1}{4}$  cup of water. Add the sugar in the middle to prevent granules sticking on the saucepan walls.

Rub the bottom, the sides of the bowl and the wires of the whisk with a lemon cut in half. Drop the  $\frac{1}{2}$  teaspoon of lemon juice. Add the 2 egg whites and  $\frac{1}{4}$  teaspoon of the cream of tartar. Beat on low speed for 30 seconds to distribute everything. Increase speed to medium (#4 in the stand mixer) and beat until soft peaks form.

Immediately start heating the sugar and water on high heat until a candy thermometer reaches 240°. Be stand by as soon as it goes beyond 225°. As soon as it reaches 240°, remove from heat and in a thin but continuous stream pour the syrup over the egg whites with the mixer still running (try to prevent pouring sugar too near to the edge). Beat for 2 minutes then increase speed to medium-high (#6 in the stand mixer). Beat for an additional 3 to 4 minutes, until the bowl feels at room temperature on the outside. Decorate immediately.

Take a snap and tag me!! [@devamadeo](#)

