

# Cheesecake Factory Italian Lemon Cream Cake

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/cheesecake-factory-italian-lemon-cream-cake-recipe>

## Ingredients:

- 1 1/4 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup unsalted butter room temperature
- 3/4 cup granulated sugar
- 2 large eggs room temperature
- 1 teaspoon vanilla extract
- 1/2 cup whole milk room temperature
- 3/4 cup all purpose flour
- 3/4 cup powdered sugar
- 6 tablespoons unsalted butter cold
- 1 teaspoon lemon zest
- 1/2 teaspoon vanilla extract
- 1 cup heavy whipping cream room temperature
- 1 cup mascarpone cheese room temperature
- 2 cups powdered sugar
- 1/2 teaspoon lemon zest
- 2 tablespoons lemon juice

## Nutrition:

1. Calories: 1330 calories
2. Carbohydrate: 174 grams
3. Cholesterol: 300 milligrams
4. Fat: 66 grams
5. Fiber: 2 grams
6. Protein: 15 grams

7. SaturatedFat: 40 grams
  8. Sodium: 650 milligrams
  9. Sugar: 122 grams
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