

# Zesty Lemon Cake with Lemon Swiss Meringue Buttercream

Yield: 12 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/lemon-swiss-buttercream-recipe>

## Ingredients:

- 6 ounces unsalted butter 1 ½ stick room temperature
- 1 1/2 cups all purpose flour
- 1 cup white sugar divided
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3 large eggs
- 1/8 teaspoon cream of tartar
- 1/4 cup milk
- 2 tablespoons lemon juice
- 2 tablespoons Sour Cream
- 1/2 teaspoon lemon zest
- 1 teaspoon vanilla extract
- 2 drops gel food color yellow
- 1/4 cup lemon juice
- 1/2 teaspoon lemon extract
- 1/2 teaspoon lemon zest optional
- 4 drops lemon yellow food gel colors
- 1/4 cup simple syrup to brush cake layers
- 4 cups Swiss Meringue Buttercream
- 4 cups buttercream Italian Meringue
- 4 cups buttercream American
- 4 cups buttercream French
- 4 cups buttercream German