JoAnn's Italian Limoncello Cake with Mascarpone Frosting

JoAnn Pannullo Belack - an original recipe

<u>Cake</u>

2 1/2 cups flour

2 Tbl Cake Booster (optional - I use one from King Arthurs Flour - online)

1 tsp baking soda

 1/2 tsp salt
 *Whisk 1st 4 and set aside

1/2 cup butter, softened, 1 stick

<u>1 1/2 cup sugar</u> *Cream butter and sugar together

<u>3 eggs (2 whole eggs + 1 egg yolk)</u> *Beat in, one at a time

1/2 cup buttermilk

1 tsp Princess extract (optional)

1/2 cup Limoncello + 1 lemon, juice and zest only, combined

Mascarpone Frosting

16 oz Mascarpone cheese

1 1/4 cups lemon curd (12 oz jar + 10 oz jar) or homemade

2 cups chilled heavy cream, beaten and whipped separately in another bowl

2/3 cup powdered sugar, sifted

White chocolate shavings to decorate the top of the cake

Limoncello Sugar Syrup to brush onto each bare cake top

1/2 cup sugar

1/2 cup water

A few spoons of lemon curd

Splash of Limoncello

Bring to a boil in small saucepan until sugar dissolves. Allow to cool.

<u>Cake</u>

- Pre heat oven to 350 degrees F
- Lightly grease two 9 inch cake pans then line with parchment then oil spray.
- Combine flour, baking soda, and salt with a wire whisk, set aside.
- Cream butter and sugar in stand mixer.
- Add eggs one at a time and beat in.
- Add flour alternately with buttermilk and limoncello mixed with the lemon juice and zest.
- Divide between the two pans. Bake for 20 to 25 minutes. Cool completely in the pans.

Frosting

- Cream together mascarpone cheese and lemon curd in separate bowl and set aside.
- Whip heavy cream in another bowl till whipped, slowly add the powdered sugar till combined.
- Fold mascarpone lemon curd mixture into the whipped cream.
- Refrigerate till stiff enough to pipe clean. (I used a large star tip)

Assemble the Cake

- Once the cakes are cool, remove from the pans
- Place one layer on a serving plate, poke holes with a skewer and brush with the limoncello syrup.
- Frost layer with 1/3 of frosting.
- Top with the next layer, poke holes with a skewer and brush with the limoncello syrup.
- Frost this layer and then use remaining frosting to coat entire cake with a crumb coat, refrigerate.
- When crumb coat has set, use the remaining frosting to coat the cake.
- Decorate the top with piped stars or swirls and white chocolate shavings and curls.

Note:

- Make Yellow Limoncello Macarons with lemon curd filling to decorate the top of the cake.
- Make candied lemon rinds.

Note:

Princess extract is what is used in bakeries, and why bakery cakes have that something extra that no one can figure out! It is a combination of light nutty tones, plus citrus and rich vanilla. I add a dash to all my cakes and cookies. You can add it to cakes, cookies, and buttercream frosting for a creamy flavor. I buy it on Amazon - LorAnn's Princess Cake and Cookie Bakery Emulsion

