

Choco Fever Dream

Lemon Creme Fraiche Cake – Moist Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 3 large eggs
- [ ] ¼ cup fresh lemon juice
- [ ] 2 tbsp lemon zest
- [ ] 1 tsp baking powder
- [ ] ½ tsp salt
- [ ] ½ cup whole milk

Frosting

- [ ] 1 cup creme fraiche
- [ ] ¼ cup powdered sugar
- [ ] 1 tbsp lemon zest
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C); grease a 9-inch round cake pan and line the bottom with parchment.
2. In a large bowl, cream together butter and sugar until pale and fluffy; this takes about 3-4 minutes.
3. Add eggs one at a time, beating well after each; then stir in lemon juice and zest.
4. Sift flour, baking powder, and salt; fold into the wet mixture alternately with milk, mixing just until combined.
5. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
6. While the cake cools, whisk together creme fraiche, powdered sugar, lemon zest, and vanilla until smooth.
7. Spread the frosting over the warm cake; let it set slightly before slicing.

Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a splash of milk; the cake should be pourable.
- For extra brightness, drizzle a thin lemon glaze (powdered sugar + lemon juice) over the frosting.
- A pinch of sea salt on the frosting adds depth without being salty.