



Triple Citrus Layer Cake

Makes: One 6-inch cake

Ingredients:

For the cake:

2 large eggs

1 cup granulated sugar

3/4 cup olive oil or neutral oil

1 cup whole milk

Zest of 1/2 lemon, 1/2 lime, and 1/4 grapefruit or orange

2 cups all-purpose flour

1/2 tsp. baking powder

1/4 tsp. baking soda

1/2 tsp. kosher salt

For the lemon curd (or use store-bought):

2 large egg yolks

1/3 cup granulated sugar

1/2 Tbsp. cornstarch

3 Tbsp. cold unsalted butter, cubed

For the vanilla buttercream:

1 cup unsalted butter, softened

1/4 - 1/2 tsp. kosher salt

2 tsp. vanilla paste or extract

4 cups confectioners' sugar

3-4 Tbsp. milk or cream

Gel food coloring, as desired

(yellow, orange, green, and/or
pinkish orange)

To garnish the cake:

White cake drip

Remaining citrus peel (thinly sliced
and/or zested)

Clear Isomelts

Method:

1. Prepare the cake layers: Line three 6-inch cake pans with cooking spray and parchment paper. Set aside. Preheat the oven to 350 F.
2. In a large bowl, whisk to combine the eggs, sugar, oil, milk, and zest.
3. Add flour, baking powder, baking soda, and salt, and whisk until smooth.

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Method:

1. Pour evenly into cake pans and bake for 25–30 minutes or until a wooden pick inserted in centers comes out clean. Invert onto a wire rack to cool completely. Remove parchment.
2. Prepare the curd: In a small pot, whisk to combine egg yolks, sugar, and cornstarch. Cook over low heat, whisking, until thickened and beginning to bubble. Remove from heat and whisk in butter.
3. Strain into a bowl and cover with plastic wrap directly on the surface. Chill until cold (at least 1 hour).
4. Prepare the buttercream: Beat the butter, vanilla, and salt in a stand mixer with a paddle attachment until smooth. Beat in half the confectioners' sugar and milk until smooth. Add remaining confectioners' sugar and beat until smooth. Adjust consistency with remaining milk as needed.
5. Assemble cake: Place one cake layer onto a cake platter. Coat with a thin layer of buttercream. Pipe a buttercream border around the edge. Fill with a 1/2-inch layer of lemon curd.
6. Repeat with another layer of cake, buttercream, and curd. Top with remaining cake layer.
7. Crumb coat cake with buttercream and chill until firm.
8. Reserve 1 cup white buttercream for piping, and color remaining buttercream in colorful shades as desired. Swipe colorful buttercreams onto cake and smooth. Chill until firm.
9. Heat white cake drip in the microwave and use to coat the top (if desired) and/or just drip down the sides of the cake. Chill until firm. (If only creating a drip border, fill cake top with any leftover curd).
10. Prepare lollipops: Heat Isomelts in microwave until liquid. Portion spoonfuls onto a nonstick mat to form lollipops. Immediately top with zest to adhere and place in lollipop sticks. Let set.
11. Pipe remaining white buttercream decoratively onto cake. Finish cake with lollipops and serve.