



Lemon Celebration Cake

With two easy mixes and a few simple touches, you can turn one of our favorite cakes into a spectacular showpiece. To make your task even easier, substitute $\frac{3}{4}$ cup of your favorite jam or preserves for the fruit fillings.

CAKE

1 box Lemon Buttermilk Cake Mix prepared as directed

BLUEBERRY FILLING (or 1 cup of your favorite blueberry preserves)

1 $\frac{1}{4}$ cups (190g) blueberries

1 teaspoon lemon juice

3 tablespoons sugar, divided

1 tablespoon Instant ClearJel

RASPBERRY FILLING (or 1 cup of your favorite raspberry jam)

1 $\frac{1}{4}$ cups (150g) raspberries, fresh or frozen

$\frac{1}{4}$ cup (50g) sugar, divided

4 teaspoons Instant ClearJel

LEMON FROSTING

One package Buttercream Frosting Mix

5 teaspoons Lemon Juice Powder

1 $\frac{1}{4}$ cups (284g) butter, at room temperature

3 to 4 tablespoons (43 to 57g) water

$\frac{1}{4}$ teaspoon Organic Lemon Emulsion

Fresh blueberries and raspberries for garnish.

Preheat the oven to 350°F. Grease two Celebration Cake Pans.

For the cakes: Prepare the cake batter as directed. Scoop $\frac{1}{4}$ of the batter (295g, 1 heaping cup or 4 muffin scoops) into each pan; spread to cover the bottom with a small offset spatula. Bake the layers for 18 to 20 minutes, until the edges just begin to pull away from the pan.

While the layers are baking, mix the glaze as directed on the package.

Remove the baked layers from the oven and brush with glaze. Cool the layers for 10 minutes on a rack, then flip them out onto plates and brush the other sides. Wash the pans, grease, and repeat with the remaining batter.

For the fillings (if making from scratch): Place fruit in a small saucepan with half the sugar and lemon juice. Bring to a simmer; remove from the heat and cool for 5 minutes. Combine the remaining sugar with the Instant ClearJel and stir into the fruit. Cool completely before using.

For the frosting: Whisk together the frosting mix and Lemon Juice Powder. Add the remaining ingredients as directed on the package. You'll only need half this frosting amount; wrap and freeze the rest for another occasion.

To assemble: Place a soaked layer on a serving plate. Top with blueberry filling or preserves, then another layer. Spread with lemon buttercream frosting and place another layer on the stack. Spread with raspberry filling or jam, then place the last layer on top. Frost with remaining buttercream and top with fresh berries.

Test Kitchen Tip: To make the cake with only raspberries, simply double the quantities of all of the ingredients for the raspberry filling.

Yield: one Celebration Cake

