

Secret Lemon Cream Cake

This recipe for the Olive Garden's Lemon Cream Cake is from Todd Weber's Top Secret Restaurant Recipes #2. The secret to success with this cake is chilling everything along the way and then before serving. I would probably make the cake from my pantry ingredients and skip the cake mix. I would probably also create two cake layers, so you wouldn't have to slice through the one, but here it is:

Cake

1 Betty Crocker white cake mix
1 ¼ cup water
⅓ cup vegetable oil
3 egg whites

Lemon Cream Filling

8 ounces cream cheese
2 cups powdered sugar

3 Tablespoons lemon juice
1 cup whipping cream

Vanilla Crumb Topping

½ cup flour
½ cup cold butter
¼ cup powdered sugar
½ teaspoon vanilla

- 1 Make white cake following directions on the box. Trace a 10" cake pan or springform pan on a piece of parchment paper or wax paper and cut. Grease cake pan and place paper in bottom of pan. Pour batter into pan and bake at 350 for 40-45 minutes. Allow cake to cool and refrigerate one hour.
- 2 Make lemon cream filling. Mix together cream cheese and powdered sugar in medium bowl with an electric mixer until smooth. Mix in lemon juice.
- 3 Whip cream in a large bowl with electric mixer on high speed until stiff peaks form. Fold cream cheese mixture into the whipped cream carefully until blended. Refrigerate one hour.
- 4 Make crumb topping. Combine flour and powdered sugar in medium bowl. Add butter by cutting with two knives. Add in vanilla. Mixture will be crumbly. Chill until ready to use.
- 5 Remove cake from the pan and peel off the paper. Place on cake plate. Carefully slice cake through the middle horizontally, so you have two layers and set aside top half. Spread all but 1 cup of the lemon cream mixture onto the bottom half of the cake. Carefully replace the top half of the cake.
- 6 Spread remaining 1 cup of cream filling over the top of the cake and onto the sides. Sprinkle crumb topping on top of cake and down the sides. Chill cake for 3 hours. Makes 12 servings.

Servings: 12

Preparation Time: 30 minutes

Cooking Time: 40 minutes

Inactive Time: 3 hours

Total Time: 4 hours and 10 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 933 calories, 696 calories from fat, 79.2g total fat, 217.6mg cholesterol, 732.2mg sodium, 269.9mg potassium, 43.1g carbohydrates, <1g fiber, 25.7g sugar, 15.3g protein.

Source

Author: The Olive Garden Restaurant

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