

## Pink Lemonade Cake

To make the white lemon cake layers, add 2 tbsp lemon zest to a white cake mix or go to [LHJ.com/lemonadecake](http://LHJ.com/lemonadecake) for our homemade recipe.

**Work:** 1 hr 15 min    **Total:** 2 hr

### For the cake:

- ¾ cup sugar
- 3 tbsp cornstarch
- ¼ tsp salt
- ½ cup cranberry juice cocktail
- 3 tbsp fresh lemon juice
- 1 large egg plus 2 large egg yolks
- 3 drops red food coloring
- 2 8-inch white lemon cake layers

### For the frosting:

- 1 cup plus 2 tbsp sugar
- ¼ cup lemon juice
- 1 tbsp light corn syrup
- 4 large egg whites
- 3 drops red food coloring
- Candied lemon zest (recipe at right)

- 1.** To make the lemon curd filling, combine sugar, cornstarch, salt, cranberry juice, lemon juice, egg and yolks in a medium heavy saucepan. Cook over medium heat, whisking constantly, until the mixture becomes very thick, 5 to 7 min. Continue to cook and stir until the mixture boils, then stir for 30 sec more. Transfer to a bowl over an ice bath to cool; add food coloring. Stir occasionally until completely cool, then cover with plastic wrap, pressing it onto the surface to prevent a skin from forming, and store in the fridge for up to a day.
- 2.** Trim domed tops from cakes and place one on a serving platter; spread cold lemon filling over the surface ½ inch from the edge. Top with second cake layer and place in the fridge while preparing frosting.
- 3.** To make the frosting, combine 1 cup sugar, lemon juice and corn syrup in a small heavy saucepan over medium-high heat. Stir until sugar dissolves; remove spoon. Brush insides of pan with a wet pastry brush to remove any sugar crystals and place

a candy thermometer into the mixture. Boil (do not stir) until the syrup registers 230°F, about 2 min. While the syrup cooks, whisk the egg whites and remaining 2 tbsp sugar with an electric mixer until soft peaks form. With the mixer on low speed, pour the sugar mixture into the egg whites in a slow, steady stream. Increase speed to high and beat until the mixture is thick and glossy, 5 min. Tint frosting with food coloring, then frost cake immediately. Garnish with candied lemon zest. **SERVES 10**