

Treasure Barrel

Italian Love Cake – Sweet Romantic Dessert

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

Ingredients

Cake

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

Vanilla Cream Cheese Frosting

- [ ] 8 oz cream cheese, softened
- [ ] ¼ cup unsalted butter, softened
- [ ] 2 cups powdered sugar, sifted
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp milk (optional for consistency)

Instructions

1. Preheat the oven to 350°F (175°C). Grease and line a 9-inch round pan with parchment.
2. In a large bowl, cream butter and sugar together until light and fluffy, about 3-4 minutes. Add the lemon zest and vanilla; let the scent fill the kitchen.
3. Beat in the eggs one at a time, then stir in the lemon juice. Mix until just combined.
4. In another bowl, whisk flour, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture, being careful not to over-mix.
5. Pour the 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, beat together cream cheese, butter, powdered sugar, and vanilla until smooth. If needed, add a little milk for a spreadable consistency. Frost the cake once completely cooled.

Nutrition per serving

420 kcal	6 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer lemon flavor, drizzle a simple lemon syrup over the warm cake before frosting.
- For a decorative touch, sprinkle candied lemon peel on top – a nod to cinnamon roll cake.
- You can double the frosting for a taller cake or cupcakes, reminiscent of strawberry chocolate cake layers.