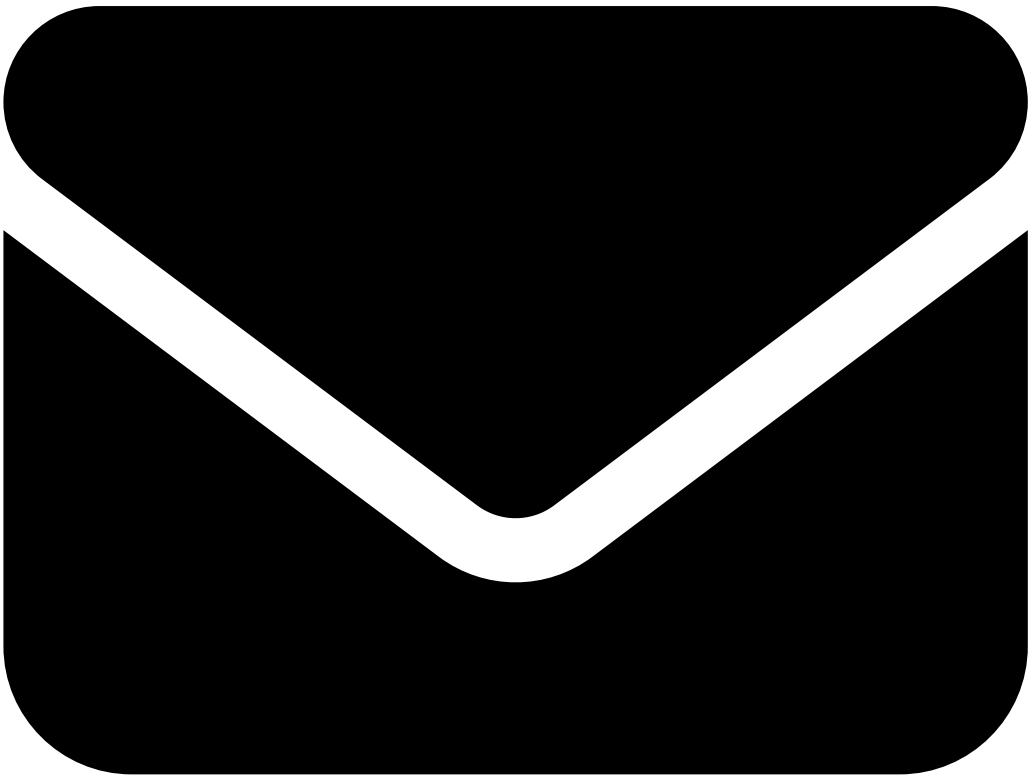
Lemon Italian Sponge Cake, Pan di Spagna

Lemon Italian Sponge Cake

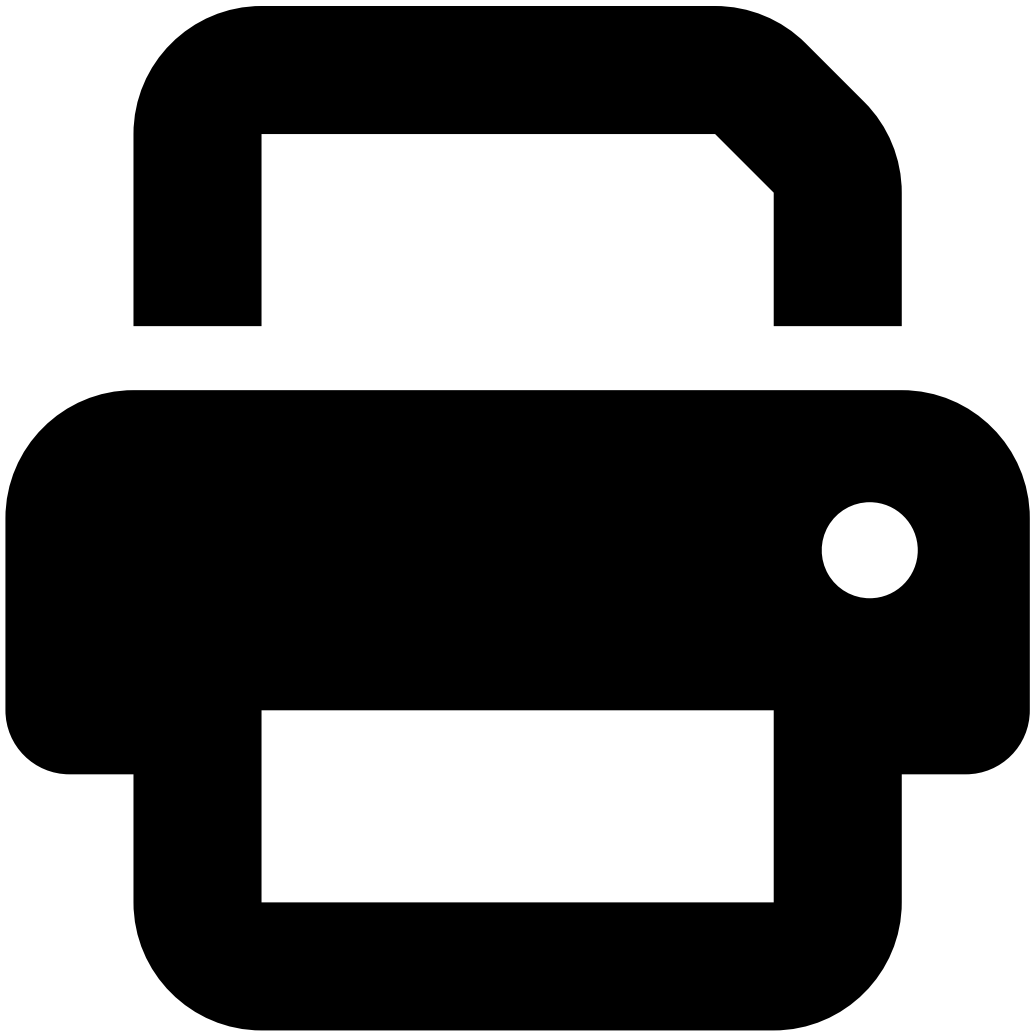
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The Italian name for this classic Lemon Italian sponge cake is Pan Di Spagna, meaning bread of sponge. What ever you call it after you try it you'll call it delicious.
In my Italian upbringing this was the cake my Mom make often.

If the sponge cake was for a special occasion a birthday, a birth or a bridal shower the cake was fancied up with a variety of different fillings, frosted and decorated according to season or celebration.

Most often a simply syrup of some rum or alcohol was poured over the cake while still warm. Other times, it was a simple one layer sponge cake doused with a sugary lemony simple syrup. In this lemon Italian sponge cake recipe there is no alcohol or simple lemon syrup. Honestly I simply forgot this step, although the cake was delicious anyway.

For the simple lemon syrup boil 1/2 cup sugar with 1/4 cup lemon juice until the sugar is dissolved and the liquid has a

syrupy continence about 5 minutes then pour over the warm cake layers,

3 ways to Make this lemon Italian Sponge cake Easy

Want to make this Italian sponge more easy?? One way You can do that is by using vanilla pudding for the lemon cream filling. **Here's how:** follow the package directions on the package for the vanilla pudding substitute 1/4 of the milk with freshly squeezed lemon juice, it's that easy.

The second way you can speed things up, when you make this lemon sponge cake instead of the whipped cream frosting you can use whipped topping, although the whipped cream version is sure easy to make.

And third this Lemon Italian Sponge Cake may sound and look intimidating, but it's not. This sponge cake can be made in steps, the cake and filling can be make the day before, then assembled and frosted the day you plan to serve it.

One more thing, be sure to use the right size cake pan. I can't tell you how many times I've ruined food by using the wrong size pan.

Lemon Italian Sponge Cake



This light and delicate Lemon Italian Sponge Cake is infused with fresh lemon flavor and has a soft, airy texture. Simple ingredients come together to create a classic Italian-style cake that's perfect with coffee, tea, or as an easy dessert for any occasion.

FOR THE CAKE

- 6 eggs
- 1 1/3 cups sugar
- 1 1/2 cups flour
- 4 teaspoons baking powder
- 1 Tbsp. vanilla extract
- Juice and zest from 1 lemon

FOR THE LEMON FILLING

- 2 cups milk
- rind and juice from 1 lemon
- 1 egg + 2egg yolks
- 1/2 cup of sugar
- 2 Tbsp. cornstarch
- 2 Tbsp. butter

1. Pre heat oven to 350 degrees

2. Grease 2 eight inch cake pans
3. Beat eggs and sugar until light and double in volume about 5 minutes
4. Add the lemon juice, zest and vanilla. Mix until well combined
5. Blend flour and baking powder together
6. Mix flour mixture into egg batter
7. Divide batter among the two cake pans
8. Bake for 30 minutes or until an inserted toothpick comes out clean. Make the lemon cream. 1. In a saucepan over medium heat combine the milk and lemon peel. When the

milk starts to steam remove from the heat (do not allow milk to come to a boil) 2. Wisk the eggs with sugar until well combined (about 1-2 minutes). 3. Add the corn starch to the egg mixture. 4. Wisk continuously until the egg mixture becomes light. (about 5 minutes). 5. Remove the lemon peel from the milk. 6. Add a ladle of the hot milk to the egg mixture while whisking continuously. Gradually add all the hot milk while stirring. Transfer the mixture back to the saucepan and over medium heat, wisk for 5 minutes or until the cream thickens. remove from the heat let cool slightly before adding the butter and lemon juice whisk until well combined. Cover with plastic wrap . Let cool completely.

9. When the cake is still warm you can pour rum or a simple syrup over the layers. (optional)
10. layer with the lemon cream
11. Frost with stabilized whipped cream
12. For the stabilized whip cream frosting mix 1 tsp plain gelatin with 1 Tbls. water In a mixing beat 2 cups of heavy whipping cream until soft peaks form then slowly add 1/2 cup powdered sugar, the gelatin and 1 Tbls vanilla
13. Decorate with pistachios and sliced berries.

cake, Dessert
Italian
Lemon Italian sponge cake