

Lemon Raspberry Parfait

Cake Ingredients:

3 C flour
1 TBSP baking powder
3/4 tsp salt
1 C whole milk, room temp
2 tsp vanilla
12 TBSP unsalted butter, room temp
2 C sugar
4 eggs, room temperature
2 tsp lemon zest

Lemon Infused Whip Cream Ingredients:

1 C heavy cream
3 tablespoons powdered sugar
2 TBSP sugar
1 TBSP finely grated lemon peel
4 TBSP fresh lemon juice

Cake Directions:

Preheat the oven to 350 degrees. Prep a 12 X 9 inch cake pan with baking spray.
Sift together the flour, baking powder, and salt in a bowl.
Mix the milk and vanilla together in a measuring cup.
Beat the butter with an electric mixer on medium speed until it is light and creamy.
Continue to beat the butter while adding the sugar beating until fluffy.
Add the eggs, one at a time, beating after each addition.
Add the dry ingredients in 3 equal parts, alternating with the milk/vanilla mixture.
Beat in the lemon zest. Mix well.
Scoop the batter into the pans.
Bake at 350 degrees for 35 minutes, or until springy.
Allow to cool completely. Crumble. Set aside.

Lemon Infused Whip Cream Directions:

Add all ingredients in a chilled bowl
With an electric mixer beat on medium speed until the cream holds a soft peak.
Place in refrigerator until ready to use.

Ingredients:

1 Basket fresh raspberries
1 C lemon zest
Fresh mint sprigs (1 per parfait glass)

Building the parfait:

4 Parfait glasses
First layer...crumbled lemon cake.
Second layer: fresh raspberries.
Third layer: Lemon infused whip cream.
Sprinkle with fresh lemon zest.
1 TBSP of lemon infused whip cream
1 raspberry
sprig of fresh mint
Store in refrigerator until served