



PAPER & FOOD SERVICE, INC.

Meyers Lemon Cake with Lavender Cream

Ingredients

Yield: 8 Servings

For cake

2 Tlb. Butter, melted, for brushing pan
5 ea. Large eggs, separated
3/4 c. Sugar, granulated, divided
3/4 c. Olive oil, extra virgin
1 Tlb. Meyer Lemon zest
3 Tlb. Meyer Lemon Juice
1 c. Flour, cake, (not self-rising)
1/2 tsp. Salt

For filling

1/2 c. plus 1 Tlb. Sugar, granulated
3 Tlb. Flour AP
1/2 tsp. Salt
1 tsp. Meyer Lemon zest
3/4 c. Meyer Lemon juice
1 ea. Egg, yolk
1 Tlb. Butter

For lavender cream

1 1/2 c. Heavy cream
3 Tlb. Honey
1/2 Tlb. Dried lavender blossoms

Preparation Instructions:

Make cake:

1. Preheat oven to 325°F with rack in middle.
2. Invert bottom of spring form pan and lock on side. Brush pan with melted butter, then chill 2 minutes to set. Line bottom of pan with a round of parchment paper, then brush pan and parchment then brush pan and parchment with another layer of melted butter and chill 2 minutes more. Dust with flour, knocking off excess.
3. Beat together yolks and 1/2 cup sugar in a large bowl with an electric mixer at high speed until pale and thick, about 3 minutes. At medium speed, beat in oil and lemon zest and juice until just combined. Sift in flour and mix at low speed until just combined
4. Beat whites with salt in another large bowl with cleaned beaters at medium-high speed until foamy, then add remaining 1/4 cup sugar a little at a time, beating, and continue to beat until whites just hold soft peaks. Gently fold one third of whites into yolk mixture to lighten, then fold in remaining whites gently but thoroughly. Transfer batter to spring form pan, smoothing top, and gently rap against counter once or twice to eliminate any air bubbles. Bake until golden brown (top will crack slightly) and a wooden pick inserted in center of cake comes out clean, 40 to 50 minutes. Cool in pan on a rack 10 minutes, then remove side of pan and cool cake to room temperature, about 1 hour. (sides will cave in)

Make filling while cake cools:

1. Whisk together sugar, flour, and salt in a small heavy saucepan, then add lemon juice in a slow stream, whisking until combined. Bring to a boil, whisking constantly, then simmer, whisking, until thickened, about 3 minutes. Remove from heat.
2. Whisk yolk in a small bowl, then add about one fourth of lemon-juice mixture, whisking vigorously. Whisk into remaining lemon-juice mixture and gently boil, whisking, 1 minute. Remove from heat and stir in butter and zest. Transfer filling to a bowl and cover surface with buttered parchment paper. Chill until cool, at least 30 minutes.

Make lavender cream while filling chills:

1. Bring cream, honey, and lavender blossoms just to a boil in a small saucepan, then remove from heat and let steep, covered, 30 minutes. Strain through a fine-mesh sieve into a bowl, discarding solids, and chill lavender cream, covered, until cold

Assemble cake:

1. Invert cake and discard parchment. Cut cake horizontally into 3 even layers with a long serrated knife. Transfer one layer, cut side up, to a cake plate. Lightly whisk filling to loosen, then spread half of filling evenly over

cake layer on plate, leaving a 1/2-inch border around edge. Place a second cake layer over filling and spread with remaining filling in same manner. Top with remaining cake layer, cut side down, pressing gently so that filling is spread to edge of cake.

2. Just before serving, beat lavender cream with a whisk until it is thickened and barely holds soft peaks. Dust cake with confectioners sugar and serve with lavender cream

| Ingredients | | Maines Product Code # | Amount | Ingredient Cost |
|-------------------------|------------|-----------------------|-----------------|-----------------|
| Butter | Sommermaid | 000100 | 2 Tlb. | \$0.11 |
| Eggs, Large | Maines | 092111 | 5 ea. | \$0.80 |
| Sugar, granulated | Domino | 380424 | 3/4 c. | \$0.36 |
| Olive Oil, extra virgin | Gem | 370858 | 3/4 c. | \$2.40 |
| Meyer Lemon Zest | Fresh | 096185 | 1 Tlb. | \$0.41 |
| Meyer Lemon Juice | Fresh | 096185 | 3 Tlb. | \$0.00 |
| Flour, cake | Gold Medal | 381232 | 1 c. | \$0.31 |
| Salt | Cargill | 340620 | 1/2 tsp. | \$0.03 |
| Sugar, granulated | Domino | 380424 | 1/2 c. + 1 Tlb. | \$0.24 |
| Flour, AP | Gold Medal | 381254 | 3 Tlb. | \$0.04 |
| Salt | Cargill | 340620 | 1/2 tsp. | \$0.03 |
| Meyer Lemon Zest | Fresh | 096185 | 1 tsp. | \$0.00 |
| Meyer Lemon Juice | Fresh | 096185 | 3/4 c. | \$1.64 |
| Egg, Yolk | Maines | 092111 | 1 ea. | \$0.16 |
| Butter | Sommermaid | 000100 | 1 Tlb. | \$0.06 |
| Heavy Cream | Crowley | 015500 | 1 1/2 c. | \$0.96 |
| Honey | Busy Bee | 304830 | 3 Tlb. | \$0.16 |
| Dried lavender blossoms | N/A | N/A | 1/2 Tlb. | \$1.00 |

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|--------------|--------|
| Recipe Cost | \$8.71 |
| Portion Cost | \$1.08 |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost % |
|----------------------|--------------|--------------|-------------|
| \$3.95 | \$1.08 | \$2.87 | 27.34% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost % |
|----------------------|--------------|--------------|-------------|
| \$4.95 | \$1.08 | \$3.87 | 21.82% |

| Suggested Menu Price | Portion Cost | Gross Margin | Food Cost % |
|----------------------|--------------|--------------|-------------|
| \$5.95 | \$1.08 | \$4.87 | 18.15% |