Lemon Layer Cake

3 cups sifted all-purpose flour

2 and 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup butter, softened to room temperature

1 and 3/4 cups sugar

3 large eggs, at room temperature

2 teaspoons vanilla extract

1 cup whole milk, at room temperature

zest of 2 lemons

1/3 cup fresh lemon juice

Cream Cheese Buttercream Frosting

1 cup butter, softened to room temperature

16 ounces cream cheese, softened to room temperature

4 and 1/2 cups confectioners’ sugar

2 Tablespoons fresh lemon juice

1 teaspoon vanilla extract

pinch salt

Whisk the flour, baking powder, baking soda, and salt together.

Beat butter and sugar together until smooth and creamy.

Beat in the eggs and vanilla.

Add dry ingredients with mixer on low, until just until combined.

Add milk, lemon zest, and lemon juice and mix just until combined.

Divide batter between 3 greased, parchment lined 9" cake round pans.

Bake cakes 21-26 minutes at 350.

Cool in pan 10 minutes.

Remove from pan and cool completely.

Combine frosting ingredients in bowl of standing mixer.

Beat until smooth.

Frost each cake layer with a layer of buttercream.

Frost outside of cake.