

# Ro Zinniger's Ultimate Citrus Pound Cake

This scrumptious recipe is courtesy of Rosanne (Ro) Zinniger, professional cake artist, baking instructor, and owner of Ro Z's Sweet Art Studio - a school of confectionery arts and retail supply store. Visit her website at [www.rozsweetartstudio.com](http://www.rozsweetartstudio.com)

## Ingredients

### For Cake:

1 cup unsalted butter, room temperature  
3 cups granulated sugar  
1 Tablespoon LorAnn Orange (or Lemon) Bakery Emulsion  
2 ½ teaspoons juice from 1 Meyer lemon  
Zest from 1 Meyer Lemon  
6 large eggs, room temperature  
3 cups cake flour  
1 cup whipping cream

### For Simple Lemon Mousse (Optional)

14 oz. can sweetened condensed milk  
1 cup cold water  
1 (4 serving size) lemon instant pudding mix – (I like to add a little lemon zest)  
1 cup heavy whipping cream, whipped

### For Lemon Cream Cheese Icing:

8 ounces cream cheese, softened  
2 Tablespoons butter, softened  
1 teaspoon fresh lemon juice  
Grated zest from 1/2 of a lemon  
3 cups powdered sugar  
½ teaspoon LorAnn Oils Super Strength Lemonade flavor



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Whipping cream as needed (to thin icing consistency)  
Orange liquid food coloring, if desired

## Directions

Preheat oven to 350 degrees F. ; line two 9" x 3" round cake pans with parchment paper and grease or spray well with cooking spray.

1. Cream butter and sugar until light and fluffy, approximately 3 minutes
2. Add emulsion, zest, juice and mix well
3. Add eggs one at a time until well incorporated
4. Add flour and whipping cream – alternating each a third at a time – do not over beat.
5. Add batter to well prepared pan (spray and parchment paper)
6. Bake for 40 minutes, checking at 35 minutes to make sure it is not browning too quickly.
7. Insert a toothpick at the side of the domed top to check for doneness, do not over bake.

## Simple Lemon Mousse

In a large bowl, mix the sweetened condensed milk, water, and pudding mix until well blended. Chill 5 minutes. Fold in the whipped cream.

## Lemon Cream Cheese Icing

In a large bowl, cream together all ingredients until smooth, adding whipping cream only to achieve a thinner consistency. Add food coloring by the drop, until desired hue is achieved (if using). Use immediately. Store extra in refrigerator. Yields 2-3 cups.

## To Assemble Cake:

Place one cake on stand or plate and spread evenly with Simple Lemon Mousse or prepared gourmet raspberry filling or raspberry jam. Top with second cake layer. Spread or pipe icing over sides and top.

Serves 12

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