Let's bake a cake!

First, read the questions at the bottom of the page carefully, then read the recipe and, finally, complete the questions and answer them with the quantity (use letters or fractions – ½ – etc.)

LEMON VELVET CAKE + LEMON CREAM CHEESE FROSTING

Soft and fluffy lemon velvet cake frosted with a lemon cream cheese glaze! Full of lemon flavor and that signature buttermilk flavor.

Course	cake, Dessert
Cuisine	American, southern
Keyword	buttermilk, cream cheese, lemon zest, lemons, vinegar
Prep Time	30 minutes
Cook Time	28 minutes
Total Time	58 minutes
Servings	12 people

Ingredients

Cake

- 1½ cups all purpose flour
- 1 cup cake flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1¾ cups granulated sugar
- 3/4 cup vegetable oil
- 1/4 cup butter-flavored shortening
- 2 eggs
- 1-2 teaspoons pure vanilla extract
- 1 tablespoon pure lemon extract
- 1 heaping teaspoon lemon zest (from 1-2 lemons)
- 1 cup buttermilk
- 1/2 teaspoon white distilled vinegar
- 1/3 cup hot lemon water (hot water mixed with 2 tablespoons fresh lemon juice)
- 4-6 drops yellow food coloring

How	time do you need to cook?	Twenty-eight minutes.
How	baking soda?	.
How	teaspoons of salt are needed?	One.
How	vegetable oil?	.
How	eggs are needed?	.
How	pure vanilla extract?	.
How	cups of buttermilk do you need?	.
How	hot lemon water?	.
How	drops of yellow food coloring are needed?	.

LIVEWORKSHEETS