

LIMONCELLO NUN'S CAKE

Cooking Details

Prep Time: 25 minutes

Baking Time: 40 minutes

Difficulty: Low

Servings: 6

Ingredients

For the cake:

- 1 $\frac{3}{4}$ cups (220 g) 00 flour
- 1 lemon, zest and juice
- 2 eggs
- $\frac{3}{4}$ cup (160 g) sugar
- 4 tbsp extra-virgin olive oil
- 10 tbsp hot water
- 1 sachet baking powder (2 $\frac{1}{2}$ tsp)
- 2 tbsp limoncello liqueur

For the cream filling:

- 2 cups (500 ml) whole milk
- 1 lemon peel
- 6 tbsp (75 g) cornstarch
- 4 egg yolks
- $\frac{1}{2}$ cup (100 g) caster sugar

For garnish:

- Powdered sugar, for dusting

Method

1. **Prepare the lemon custard cream**

Heat the milk with the lemon peel in a saucepan and bring to a gentle boil. Let it simmer for 2 minutes, then remove from heat and cool slightly.

In a bowl, whisk the egg yolks and sugar until pale and fluffy. Add the cornstarch and whisk until smooth. Gradually pour in the warm milk, mixing well. Return everything to the saucepan and cook over low heat, stirring constantly, until thickened. Transfer to a bowl, cover with plastic wrap touching the surface, and let cool completely.

2. **Make the cake batter**

Preheat the oven to 350°F (180°C). Grease and flour a 20–22 cm (8–9 inch) round cake pan. Whisk the eggs until light and fluffy, then gradually add the sugar. Mix in the olive oil and hot water. Sift in the flour and baking powder in batches, folding gently. Add the lemon juice, zest, and limoncello, mixing just until combined.

3. **Bake**

Pour the batter into the prepared pan and smooth the top. Bake for 40 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool completely.

4. **Assemble**

Slice the cake horizontally into two layers. Spread the lemon custard cream over the bottom layer, then place the top layer back on.

5. **Finish and serve**

Dust generously with powdered sugar, slice, and serve. Every bite is soft, creamy, citrusy perfection.