

# 10-Layer Lemon Cake

## Ingredients

4 sticks unsalted butter (softened)    6 tsp baking powder  
4 cups sugar    1 tsp salt  
6 cups sifted Swans Down Cake Flour    2 tsp vanilla extract  
8 eggs    1 tsp lemon extract  
2 cups whole milk

## Preparation

Preheat oven to 350 degrees. Butter and lightly flour your cake pans. (Editor's note: we recommend using ten 8 1/2" aluminum cake pans. Also, a round of parchment paper in the bottom of each pan ensures your cake won't stick.)

Mix 21 oz Comstock Lemon Pie Filling and 15 oz of regular applesauce and refrigerate while you're preparing the cake layers.

Cream butter in large bowl. Gradually add sugar, creaming until light and fluffy. Sift the already sifted cake flour with the baking powder and salt. Add eggs one at a time to creamed mixture, beating well after each addition. Add flour to mixture alternately with milk and flavorings, blending after each addition until smooth. (Do not over beat as this will yield a dry cake.) Pour into prepared pans (about 1-3/4 cup batter in each).

Bake for 10-15 minutes or until tester comes out clean. Cool in pans 10 minutes. Remove pans and continue cooling on racks. Once cool, frost each layer, top and sides with lemon/apple-sauce filling.