

#DOWSERSERIES

Delight in a Cup



Dowser Series · Book 6

ARTIFACTS, DRAGONS, *and other* LETHAL MAGIC



MEGHAN CIANA DOIDGE

Delight in a Cup

White Cake:

2½	cups	unbleached flour
2	cups	sugar
1	teaspoon	baking powder
½	teaspoon	baking soda
¼	teaspoon	sea salt
½	cup	butter, softened
1⅓	cups	buttermilk or sour milk
1½	teaspoons	pure vanilla
4	large	egg whites



Lemon Buttercream:

⅓	cup	butter, softened
4½	cups	powdered sugar
¼	cup	lemon juice, freshly squeezed
1½	teaspoons	pure vanilla
½	teaspoon	lemon rind, finely grated



Preheat oven to 350 degrees.

Using a wire sifter, sift the flour, sugar, baking powder, baking soda, and salt into a mixing bowl. Mix.

Add butter, milk, and vanilla to dry ingredients. Beat on low till combined, scraping bowl well. Then beat on medium high for 2 minutes.

Add egg whites one at a time. Mix for 2 more minutes.

Spoon into a paper-lined muffin tin. Fill each three-quarters full. Bake for 25 to 30 minutes.

Cool in muffin tin for 10 minutes, then transfer to a wire rack. When completely cooled, frost with lemon buttercream.

Beat butter until creamy.

Gradually add 2 cups of powdered sugar. Mix well.

Add vanilla, lemon juice, and lemon rind, mixing between additions.

Add remaining sugar until the frosting is of a spreadable consistency.

ADDITIONAL TIPS & TRICKS

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