Lemon Cake with Lemon Cream Frosting

350 degrees

2 eggs

1 c sugar

2 c flour

1t salt

1t baking powder

1t baking soda

2/3 c olive oil

4t lemon zest

½ c fresh lemon juice

½ c buttermilk

1t vanilla

Frosting:

1 c ice-cold whipping cream

2T powdered sugar

1T lemon zest

2t fresh lemon juice

Cream sugar and eggs. Mix dry ingredients, set aside. In separate bowl mix oil, zest, juice and buttermilk. Beat vanilla into eggs. Slowly add oil mixture alternating with the dry ingredients, make sure the last addition is the oil mixture and use a whisk to mix it instead of the mixer. Grease 3 6x2 rounds and line the bottom with parchment paper. Pour batter into rounds.

Bake 20-25 min or until toothpick comes out clean. Cool 10 min in pan, finish cooling on wire rack.

Frosting: Beat all ingredients until soft peaks form.