

CopyCat Olive Garden Lemon Cream Cake Copycat

Ingredients

Cake:

1 white cake mix prepared

Filling:

8 oz. cream cheese softened

2 cups powdered sugar

1 cup heavy whipping cream whipped to stiff peaks

3 tbsp. lemon juice

Crumb Topping:

1/2 cup all purpose flour

1/2 cup powdered sugar

1 tsp. vanilla extract

4 tbsp. butter

Directions

Prepare cake as directed in a 10" round cake pan. Set aside to cool.

Blend softened cream cheese, powdered sugar, and lemon juice together. In a medium bowl, whip heavy whipping cream to stiff peaks. Gently fold into cream cheese mixture and blend by hand. Chill until ready to add to the cake.

Mix flour and powdered sugar in small bowl. Crumble butter in and dribble in vanilla extract. The crumbles should be no larger than pea size. If you have trouble crumbling mixture, chill for a few minutes. Chill until needed.

After cake is cooled, cut in half. Spread cream cheese mixture, saving 1/2 cup, on bottom half and carefully place top layer back. Spread rest of cream cheese mixture on the

sides of cake. Press crumb topping onto the top of the cake.

Chill for 3 hours.