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REFRESHING STRAWBERRY LEMONADE CAKE WITH LIMONCELLO DRIP



If you're dreaming of a cake that's bursting with color, dripping in sunshine, and refreshing for this summer - this strawberry lemonade-inspired bake is the one. With soft ombré buttercream, piped swirls and dollops, and a citrus Chefmaster Limoncello Drizzle, it's equal parts playful and elegant and sure to impress your guests. Whether you're planning a summer celebration, hosting a garden party, or just want to brighten your weekend bake, this cheerful design delivers major main-character energy.

This vibrant cake is a refreshing twist on a classic layered dessert—featuring bright lemon and strawberry tones, playful textures, and bold, creamy colors made possible by Chefmaster Liqua-Gel food coloring. These high-quality colors give you the perfect vibrancy without messing with your frosting's texture or flavor.

Best of all? You can pull off this sunshine showstopper using scratch recipes, doctored mixes, or store-bought jams. It's simple, customizable and perfect for beginners!

Ingredients:

Cake Batter:

2 1/2 cups All-Purpose Flour
1 1/2 cups Granulated Sugar
1 cup (490g) Buttermilk (room temperature)
3/4 cup Unsalted Butter (room temperature)
3 Eggs + 1 Egg Yolk (room temperature)
1/2 cup Sour Cream (room temperature)
1/4 cup Lemon Juice
3 Tbsp Vegetable Oil
3 Tbsp Lemon Zest
2 1/2 tsp Baking Powder
1/2 tsp Salt
1/4 tsp Vanilla Extract
Chefmaster Lemon Yellow Liqua-Gel® Coloring

Buttercream Frosting:

(Makes approx. 6 cups)
5 cups Powdered Sugar
3 cups (6 sticks) Unsalted Butter (room temperature)
2 Tbsp Hot Water, Milk or Heavy Cream
1 Tbsp Clear Vanilla
1 tsp Salt
1 tsp Lemon Juice
Chefmaster Liqua-gel® Food Coloring: Lemon Yellow, Ribbon Pink, Georgia Peach

Filling and Decoration:

Lemon Curd (store-bought or homemade)
Strawberry Jam, Preserves, or Filling (store-bought or homemade)
Chefmaster Limoncello Cake Drizzle (5 oz)
Pink Sprinkles or Sugar Pearls (optional)
Fresh fruits (optional)

Tools & Utensils:

Kitchen Scale
Measuring Cups & Spoons
Stand Mixer or electric mixer
Bowls
Spatulas

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DELICATE PINK FLORAL
CAKE

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3 – 6" round cake pans
Turn Table (optional)
Cake scraper
Palette Knives and offset spatula
Pastry bag with large star piping tip



Preparation:

1. Cut your butter for both your cake batter and buttercream into small squares (about $\frac{1}{2}$ to $\frac{3}{4}$ inch) and set aside in separate bowls to soften.
2. Prepare and measure the rest of your ingredients.
3. Preheat oven to 325°F and line (or grease) your cake pans.

Prepare your Cake Layers

1. Sift flour, granulated sugar, baking powder and salt into a mixing bowl. Then add in your lemon zest.
2. In a smaller bowl, mix your buttermilk and sour cream until it is an even thicker consistency.
3. Add your eggs, oil, and vanilla and lemon juice. Whisk until combined and set aside.
4. Slowly add your cubed butter to your dry ingredients while your mixer is on low.
5. Once all your butter is added, turn up the speed 1-2 notches. Do not overmix this step, it should resemble wet sand.
6. While your mixer is on low, slowly let your wet ingredients drizzle into the bowl. Scrape the sides and bottom halfway through then add 2-3 drops of Chefmaster Lemon Yellow. Mix until ingredients are just combined, we do not want to overmix here either! You may finish off by folding with a spatula to remove any excess lumps.
7. Pour your cake batter into 3 6-inch cake pans, filling them about $\frac{1}{2}$ way.
8. Bake for about 30-35 minutes or according to your cake recipe.
9. Remove cakes from oven. Let cool completely, then level your layers, and freeze. It is best to stack with cold cake.

Make your Buttercream Frosting

1. Using a Whisk attachment, whip your room-temperature butter for about 5-10 minutes until it becomes bright white and fluffy. Make sure your butter turns white before proceeding to the next steps or else you will get a strong taste of butter.
2. Start to slowly add about a cup of powdered sugar at a time while your mixer is on low. Stop mixing as soon as the powdered sugar has combined with the butter.
3. Add in your vanilla, lemon juice and salt and a touch of pink food coloring to start.
4. Turn your mixer on medium speed. While it whips, slowly drizzle in your warm water or cream.
5. Switch to a paddle attachment and let the mixer run on the stir or low setting for 10 minutes.
6. Evenly split your buttercream into 3 separate bowls.
7. Dye your bowls, one yellow, light pink and a deep peachy red pink. After mixing use an immersion blender to deepen the color or make a day in advance to let the color settle.

Assemble and Decorate your Cake

1. Add a small amount of buttercream on your cake board to attach your first cake layer.
2. Take your deep pink buttercream and pipe a ring along the top of the cake to create a dam. Fill with your strawberry filling (about 4 to 5 Tbsp).
3. Carefully place your 2nd cake layer on the top.
4. Use your light pink buttercream to make another ring on the top of your cake layer. Add lemon curd.
5. Carefully stack your last cake layer on the top of the lemon curd.
6. Use some light pink buttercream and a spatula to seal the edges and crumb coat your cake. Chill in the refrigerator for at least 1 hour.
7. Once chilled, create an ombre effect by piping a few rows of deep pink buttercream at the bottom, then light pink buttercream and finally yellow buttercream.
8. Use a cake scraper to smooth your buttercream layer. Do this a few times to blend the colors together.
 1. Optional: at this time, you can create a textured surface using a patterned edge scraper, stencils, or a spatula.
9. Return your iced cake to the refrigerator or freezer to chill.
10. Warm up Chefmaster Limoncello Cake Drizzle as instructed on the bottle.
11. Place your chilled cake on a turn table if you have one.
12. Slowly add your drips while turning the cake. Finish by adding more on top and smooth with a spatula, if desired.
13. Use the remaining buttercream and a large star tip to pipe swirly dollops of different heights on your cake.
14. Garnish with sprinkles, sliced lemon and strawberries.

Every bite of this cake bursts with bright lemon and juicy strawberry flavor, and the layers are as pretty as the outside. The combo of bold color, zesty drip, and soft

pastels makes this a standout centerpiece for any occasion.

Thanks to Chefmaster vivid Liqua-gel® food colorings and Limoncello Drizzle, this cake turns heads and tastes as good as it looks. Who's ready for a slice of sunshine?

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