**Recipe:**

**Cake Ingredients:**
- 10 C. cake flour (35.3 oz)
- 3 Tbsp. baking powder
- 5 Tbsp. baking soda
- 1 Tbsp. Kosher salt
- 5 C. yogurt
- 1 ½ C. honey
- 8 sticks butter
- 1 Tbsp. vanilla extract
- 4 C. sugar
- 15 large eggs
- 6 oz. bourbon

**Directions:**
1. Mix cake flour, baking soda, salt, baking powder in a bowl. Set aside.
2. Cream butter and sugar.
3. Add eggs (1 at a time), vanilla, bowl from step 1, yogurt, and honey.
4. Butter and flour-coat six 9” round (or 8” square) pans.
5. Add cake batter to pans, and bake at 350 for 35–40 minutes (test doneness with a toothpick).
6. Remove from pan, poke holes throughout each cake and evenly pour 1 oz. of bourbon over each cake, cool completely (1 hour), wrap in plastic wrap, then freeze (2 hours).

**Frosting Ingredients:**
- 12 pasteurized egg whites
- 1 tsp. cream of tartar
- 3 C. sugar
- 10 sticks butter (2.5 lbs) 72°F
- 1 tsp. lemon extract
- 1 tsp. vanilla extract
- 3 oz. bourbon

**Directions:**
7. Beat egg whites, sugar, and cream of tartar until soft peaks form (mixer, using whisk attachment).
8. Cube butter and add to mix (mixer, using paddle attachment)—add one cube at a time—and pulse.
9. Add everything else; beat until fluffy.

**Lemon Curd Ingredients:**
- 8 medium sized lemons
- 1 ½ C. sugar
- 2 sticks butter (room temp)
- 12 egg yolks
- ½ tsp. Kosher salt
- ½ oz. orange liqueur

**Directions:**
10. Cream butter and sugar in mixer.
11. Add lemons, lemon zest, egg yolks, salt and orange liqueur and mix (don’t worry, it’ll look curdled).
12. Cook on low in a pan until mix reaches 170°F, stirring often.
13. Let mix return to room temp.

**Assembly:**
14. Unwrap cakes, cut the tops of each to flatten.
15. Assemble each layer, alternate lemon and buttercream filling.
16. Coat the outside with buttercream.
17. Decorate the top with lemon zest.
18. Eat the cake.