

Very moist, yet light and airy as well. Great for any Brunch, Pot Luck, or Picnic. Quick and Easy to prepare.

Lemon Bundt Cake



For this recipe, even after the lemon peel is grated, it should be minced into little specks and then soaked in the lemon juice. This softens the peel and prevents fibrous in the cake. To store, wrap the cake tightly in plastic wrap and keep at room temperature. If eaten the day it is baked, the cake is light and fluffy, by the following day it will assume a denser texture, similar to pound cake.

For the cake

- Grated peel of 3 lemons
- 3 tablespoons fresh lemon juice
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1/4 cup buttermilk, preferably low fat
- 3 large eggs plus 1 large yolk, at room temperature
- 18 tablespoons (2 1/4 sticks) unsalted butter, softened

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If you want to add some pizzazz to your lemon tarts or pies, try rubbing a sugar cube over the surface of a lemon. The sugar cube will extract oils from the lemon that will be released during the cooking process. Also you can try this with oranges as well.

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For the glaze

- 2 to 3 tablespoons fresh lemon juice
- 1 tablespoon buttermilk
- 2 cups confectioners' sugar

1. To make the cake: Preheat the oven to 350 degrees F. Grease and flour a Bundt pan, or spray pan with a cooking spray that contains flour.

2. Finely mince the grated lemon peel and combine with the lemon juice. Set aside to soften for 10 to 15 minutes.

3. In a large bowl, whisk together the flour, baking powder, baking soda, and salt. In a medium bowl, combine the lemon juice mixture, vanilla, and buttermilk. In a small bowl, gently whisk the eggs and yolk to combine.

4. In a medium bowl of an electric mixer, cream the butter and sugar at medium high speed about 3 minutes, until pale and fluffy. Reduce to medium speed and add half the eggs, mixing about 15 seconds, until incorporated. Repeat with the remaining eggs. Reduce to low speed. Starting and

ending with the dry ingredients, add the flour and buttermilk mixtures alternately, mixing about 5 seconds, until just incorporated after each addition. Remove the bowl from the mixer and fold the batter once or twice with the rubber spatula to incorporate any remaining flour.

5. Scrape the batter into the prepared pan. Set on the lower middle rack of the oven and bake 45 to 50 minutes, until the cake is golden brown.

6. To make the glaze: While the cake is baking, whisk 2 tablespoons lemon juice gradually as needed until the glaze is thick but still pour-able.

7. Cool cake in pan on a wire rack set over a baking sheet 10 minutes, then turn the cake onto the rack. Pour half of the glaze over the warm cake and let cool one hour; pour remaining glaze evenly over the top of cake and continue to cool to room temperature, at least 2 hours.