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Recipes inspired by The Beacon Bakeshop

Recipe for: Sunny Day Lemon Bundt Cake

Prep Time: 20 minutes

Cook Time: 1 hour

Serves: 10-12

Ingredients:

3 cups all-purpose flour
2 cups sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
3 eggs
1 1/2 cups milk
1/2 cup melted butter
1/2 cup vegetable oil
2 tablespoons fresh lemon juice
2 zest from 2 small lemons

Lemon buttercream frosting:

6 tablespoons butter, softened
4 cups powdered sugar
1/4 cup fresh lemon juice
1 teaspoon lemon zest
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 325°
2. In medium size bowl, combine the flour, sugar, baking powder, and salt. Set aside.
3. In a large bowl (or bowl of a mixer) whisk the eggs with the oil and melted butter. Add lemon juice and lemon zest.
4. Gradually stir in the flour mixture and the milk in alternating turns. Whisk until smooth.
5. Grease Bundt pan with cooking spray or melted shortening. Do this right before pouring batter into the pan to avoid sticking. Pour in the batter and bake for 60 minutes or until cake is done.
6. Let cake cool in the pan for 10 minutes. Loosen edges with a knife before inverting cake onto a wire rack. Cool completely before frosting.

Make the lemon buttercream frosting:

1. In bowl of an electric mixer, beat butter until soft and fluffy.
2. Gradually mix in the powdered sugar and the lemon juice. Add the vanilla extract and the lemon zest. If the frosting is too thin, add more powdered sugar. If it's too thick, add more lemon juice until you get a nice, firm, pipeable frosting.
3. Place frosting in a pastry bag with a wide nozzle.
4. Pipe frosting onto cooled lemon cake in long loopy ropes that follow the ridges on the Bundt cake.
5. Enjoy!

Happy Baking!

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