Glazed Lemon Bundt Cake Recipe

A sunny lemon-flavored cake is just the dessert to brighten up a gray winter day (or any day). Lemon peel provides a nice zing in every bite. A light glaze gives the tall, golden cake a delicate crust.

TOTAL TIME: Prep: 15 min. Bake: 1 hour + cooling   **YIELD:** 12-16 servings

Ingredients

1 cup butter, softened

2 cups sugar

4 eggs

1-1/2 teaspoons lemon extract

1-1/2 teaspoons vanilla extract

3 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1 cup 2% milk

1 tablespoon grated lemon peel

GLAZE:

1/4 cup lemon juice

1 tablespoon water

1/2 teaspoon lemon extract

3/4 cup sugar

Directions

1. In a large bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in extracts. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in lemon peel.

2. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack. Cool 10 minutes longer.

3. Place waxed paper under rack. Combine glaze ingredients; drizzle over the warm cake. Cool completely before serving. **Yield:** 12-16 servings.

Nutritional Facts

1 serving (1 slice) equals 352 calories, 13 g fat (8 g saturated fat), 86 mg cholesterol, 263 mg sodium, 54 g carbohydrate, 1 g fiber, 5 g protein.

Wine Pairings
Sweet White Wine
Enjoy this recipe with a sweet white wine such as **Moscato** or a sweet **Riesling**.