

# The Bundt Cake

Recipe By *Renee Muller*



Cooking and Prep:  1 h

Serves:  10

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,  
Chanukah, Shabbat

Diet: Vegetarian

Source: Whisk by Ami  
Magazine

## Ingredients (8)

### Main ingredients

- 2 cups plus 1 tablespoon flour
- 4 tablespoons **Gefen Cornstarch**
- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1/2 teaspoon salt
- 3 eggs

1 and 1/2 teaspoons Gefen Vanilla Extract

1 and 1/2 cups heavy cream

1 cup plus 2 tablespoons sugar

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## Start Cooking

### Prepare and Bake the Cake

1. Preheat oven to 350 degrees Fahrenheit. Grease a Bundt pan with some butter. Sprinkle flour all over the greased surface and shake out the excess.
2. In a small bowl combine flour, cornstarch, baking powder, and salt. Whisk together. Set aside.
3. In another bowl combine eggs and vanilla. Mix well with the help of a fork, until combined.
4. In the bowl of an electric mixer fitted with the whisk attachment, whip up the heavy cream almost until stiff peaks are formed.
5. Gradually incorporate the egg mixture. Add the sugar, gradually, and mix some more. On slow speed, add flour mixture in small amounts, mixing in between.
6. Pour into the prepared Bundt pan. Bake for 30-40 minutes, until toothpick comes out dry but with some crumbs on it. Cake will look pale, but that's fine. Don't overbake it.

#### Note:

You do not need an standing electric mixer for this batter.