

Lemon Bliss Bundt Cake

Recipe By Denise Levin



Cooking and Prep:  1
h 10 m

Serves:  12

Contains:    

Preference: Dairy

A perfect bundt cake for any occasion. Light and refreshing any time of year.

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Ingredients (8)

Main ingredients

- 1 cup butter or margarine
- 2 cups plus 3/4 cup sugar, divided
- 1 teaspoon salt
- 4 large eggs
- 2 teaspoons **Haddar Baking Powder**
- 3 cups flour

1 cup milk or Gefen Soy Milk

2 teaspoons lemon zest plus 1/3 cup fresh lemon juice, divided

Start Cooking

Make the Cake

1. Mix margarine or butter with two cups sugar in mixer until light and fluffy. Add salt, and mix a bit more. Add eggs, one at a time.
2. Add baking powder, flour, milk or soy milk, and lemon zest.
3. Pour into a sprayed bundt pan and smooth out the top gently with a rubber spatula. Bake at 350 degrees Fahrenheit for 55–60 minutes.
4. Combine 3/4 cup sugar and lemon juice. When fully cooled, remove cake from bundt pan. Using a skewer or cake tester poke many holes in top, and pour glaze all over, trying to get the glaze into the holes.