

# Lemon bundt cake

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I very much identify with team-chocolate, if you must know. For instance, I always feel some sense of regret while dining out if the dessert menu arrives and its chocolate offerings are sub-par or – horror! – non-existent. I really have trouble relating to those fond of vanilla cupcakes with vanilla frosting, and candy is not candy unless chocolate is involved (in other words, no need to share your licorice or Swedish Fish with me at the movies). This is a long way of saying, that you won't generally find me baking sweets of the non-chocolate variety, unless, of course, the dessert I'm baking is a lemon bundt cake.

Lemon bundts appeal to a chocolate lover like me for a variety of reasons. First, I love a bundt for its shape and excellent glaze-drizzling possibilities. Second, if you brush your lemon bundt with a lemon syrup, not only does the cake get exponentially more lemon-y (an important attribute when making a lemon cake) but it is also made more moist (and to say I live in mortal fear of eating dry cake is an understatement). Third, and finally, when you dribble said lemon-y and moist bundt with a lemon glaze (a glaze that essentially shatters when you piece it with the tines of your fork) you have “put the frosting on the cake,” as it were: The intensely tart and citrus-y flavor of the cake truly sings once dribbled (it's that combo of the sweet and the tart, I'd say), and truth be told, it looks awfully pretty, too.

This cake is an easy one to make, as you do so in a single bowl, mixing by hand, with a whisk and then a rubber spatula. It does require the zesting and juicing of a copious amount of lemons, but the smell of lemons wafting through your kitchen as the cake bakes, and the resulting lemon-y

flavor when you take your first bite, makes it all worth while. I highly recommend making the lemon syrup and glaze, but truly the cake is great on its own, if you are feeling less than excited about a recipe requiring you to prepare three different components. Finally, the flavor of this cake improves with time, so it is perfect to make in advance (I am not a terribly spontaneous hostess, so I find this attribute in a cake particularly appealing). And it travels well to boot (if you want to slice it up to share at the lodge, après ski).

February can be a dark and chilly month. Here's hoping this bright-tasting (and brightly colored!) cake will bring much needed light and warmth to your kitchen, and perhaps even put a zesty pep in your step.

## Ingredients for the cake

Yield: 12 slices  
2 cups all-purpose flour  
1 cup cake flour, sifted  
1 tablespoon baking powder  
1 teaspoon table salt  
2 1/3 cup granulated sugar  
1/3 cup lemon zest, lightly packed  
1 1/4 cups vegetable oil  
1 tablespoon lemon extract  
1 teaspoon pure vanilla extract  
4 eggs  
2 yolks  
1/4 cup freshly-squeezed lemon juice  
1 cup crème fraiche (you can substitute sour cream or even whole-milk plain yogurt)

## For the lemon syrup

1/4 cup freshly-squeezed lemon juice  
1/4 cup granulated sugar

## For the lemon glaze

2 1/2 cups confectioners' sugar, sifted  
1/4 cup freshly-squeezed lemon juice, or more as needed  
1 tablespoon crème fraiche (or sour cream or yogurt)



## Instructions

**To make the cake:** Preheat the oven to 350 degrees. Spray a 10-cup bundt pan with cooking spray. Dust it with all-purpose flour, knocking out any excess.

In a medium-sized bowl, whisk together the flours, baking powder, and salt and set aside.

In a large mixing bowl, combine the sugar and the zest and using your fingers, rub the zest into the sugar until fully incorporated. Add the oil and extracts and whisk until incorporated. Add the eggs and yolks, one at a time, whisking to combine between each addition. Add the juice and whisk to incorporate; and then the crème fraiche – don't be afraid to whisk relatively vigorously throughout all of this.

Add the dry ingredients all at once, and using a rubber spatula, very gently incorporate the dry into the wet. Stop mixing when you can still see a streak or two of flour.

Transfer the batter to the prepared pan and bake for 50 to 55 minutes. While the cake bakes, make the syrup.

**To make the syrup:** Combine the juice and sugar in a small saucepan and over medium heat, gently warm the mixture until the sugar melts. Remove from the heat and set aside.

Start checking on the cake after 45 minutes or so (just in case your oven is running hot) and remove the cake when a toothpick inserted in the

center comes out with a moist crumb or two. Let it cool in the pan about 10 minutes or so, and then invert the cake onto a cooling rack (the bottom is now the top). Make holes all over the cake with a wooden skewer or tooth pick and brush the cake with the lemon syrup. Let cool to room temperature before glazing.

**To make the glaze:** Place the confectioners' sugar in a large bowl along with the lemon juice and the crème fraiche. Whisk vigorously until smooth. Add additional lemon juice, if necessary, in order to make a thick but pourable glaze. Transfer to a large measuring cup with a spout.

Place the cake (still on its cooling rack) over a cookie sheet with sides and pour the glaze over the cake while holding the measuring cup a bit higher above the cake than you might think otherwise. This height allows you more control as you dribble the glaze and makes for prettier dribbles, to boot. Let cool until the glaze is set. The cake will keep tightly wrapped in plastic wrap on the counter for a few days – and is even better on day two. ●

*Jessie is a baker and cookbook author; you can learn more about her through her website [jessiesheehanbakes.com](http://jessiesheehanbakes.com).*