

Lemon Bundt Cake – Class D 2023

Ingredients

- 1 cup butter, softened
 - 3 cups sugar
 - 6 large eggs, room temperature
 - 5 tablespoons lemon juice
 - 1 tablespoon grated lemon zest
 - 1 teaspoon lemon extract
 - 3 cups all-purpose flour
 - 1/2 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1-1/4 cups sour cream
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- **icing:**
 - 1/4 cup sour cream, room temperature
 - 2 tablespoons butter, softened
 - 2-1/2 cups confectioners' sugar
 - 2 to 3 tablespoons lemon juice
 - 2 teaspoons grated lemon zest
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Directions

1. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Stir in lemon juice, zest and extract. Combine the flour, baking soda and salt; add to the creamed mixture alternately with sour cream. Beat just until combined.
2. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° until a toothpick inserted near the center comes out clean, 55-60 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
3. For icing, in a small bowl, beat the sour cream and butter until smooth. Gradually add confectioners' sugar. Beat in lemon juice and zest. Drizzle over the cake. If desired, top with additional grated lemon zest. Store in the refrigerator.