

Lem on Bundt Cake – Class D

Ingredients

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

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 lem on 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 lem on juice and zest. Drizzle over the cake. If desired, top with additional grated lem on zest. Store in the refrigerator.