



Lemon Bliss Bundt Cake

Cake:

- 227g Unsalted butter (room temperature)
- 424g (2 cups) Caster sugar
- 1 tsp. Salt
- 4 large (50g each) Eggs (room temperature)
- 2 tsp. Baking powder
- 370g (2 ½ cups) Lighthouse Biscuit, Pastry and Cake Plain Flour
- 240g (1 cup) Milk (room temperature)
- 2 tsp. Finely grated lemon rind

Glaze:

- 74g Freshly squeezed lemon juice
- 160g (¾ cup) Caster sugar

Icing:

- 191g (1 ½ cup) Icing sugar
- Pinch of salt
- 30g Freshly squeezed lemon juice

Cake:

Preheat the oven to 170°C- 175°C

With an electric mixer, beat together the butter, sugar and salt until light and fluffy for approx. 2 min on med-high speed.

Add the eggs one at a time, ensuring each egg is thoroughly combined before adding the next egg.

In another bowl, whisk together flour and baking powder. Furthermore, add the flour mixture and milk to the creamed sugar mixture by alternating between the flour and milk ensuring to begin and end with the flour. Lastly, add the lemon rind to the batter and ensure all is well combined.

Thoroughly grease a bundt pan using butter, ensuring the butter isn't too thick, and continue to sprinkle with flour, this will help ease the removal of the cake after baking. Carefully spoon the batter into the prepared tin ensuring not to disturb the floured surface. Smooth and level the top of the cake with a spatula.

Bake the cake for 50-60min, or until the cake tester comes out clean.

Glaze:

10 to 15 min before the cake is finished baking, make the glaze by mixing together the freshly squeezed lemon juice and caster sugar. Lightly heat the mixture in the microwave for about 40-60s to ensure the sugar is melted. Set the glaze aside.

Remove cake from the oven. Use a knife to run along the edge of the bundt pan followed by turning the pan upside down, if the cake doesn't fall out immediately turn it upright again and leave for 5 - 10 min before trying again. If the cake did fall out, remove from the tin.

Brush the glaze all over the warm cake. Allowing it to sink in before the next layer is applied.

Allow cake to completely cool before icing and serving.

Icing:

Mix together the icing sugar and salt before adding 2 Tbsp of lemon juice, just enough to form a thick paste that is pourable.

Carefully pour the icing over the cake to decorate.