

LEMON BUNDT CAKE WITH CREAM CHEESE GLAZE

INGREDIENTS:

FOR LEMON CURD:

4 large egg yolks
100g granulated sugar
80g fresh lemon juice
Zest of 1 lemon
56g unsalted butter
⅛ teaspoon LorAnn Lemon Oil

FOR LEMON BUNDT CAKE:

170g unsalted butter, room temperature
300g granulated sugar
3 large eggs
240g full-fat sour cream
60g whole milk
Zest of 2 lemons
60g fresh lemon juice
¼ tsp LorAnn Lemon Oil
280g all-purpose flour
2 tsp baking powder
½ tsp baking soda
½ tsp salt

FOR CREAM CHEESE GLAZE:

113g cream cheese, softened
120g powdered sugar
15–30g (1–2 tbsp) fresh lemon juice
Zest of 1 lemon



DIRECTIONS:

For Lemon Curd:

1. In a medium saucepan, whisk together 4 egg yolks, 100g sugar, 80g lemon juice, and the zest of 1 lemon.
2. Cook over medium heat, stirring constantly, until thickened (about 6–8 minutes).
3. Remove from heat and stir in 56g butter and Lemon Oil.

4. Strain through a fine mesh sieve into a bowl.
5. Cover with plastic wrap pressed directly onto the surface and chill until ready to use.

Make the Cake Batter:

1. Preheat oven to 175°C (350°F).
2. Grease a 12-cup bundt pan with nonstick baking spray.
3. In a stand mixer fitted with a paddle attachment, cream 170g butter and 300g sugar on medium speed until light and fluffy (3–4 minutes).
4. Add 3 eggs, one at a time, mixing well after each. Scrape down the bowl after all are incorporated.
5. Add 240g sour cream, 60g milk, 60g lemon juice, zest of 2 lemons, and Lemon Oil.
6. Mix until smooth (some flour streaks are ok!).
7. In a separate bowl, whisk together 280g flour, 2 tsp baking powder, ½ tsp baking soda, and ½ tsp salt.
8. Add dry ingredients to the wet mixture and mix on low speed until just combined. Do not overmix.

Assembly:

1. Spoon half the batter into the prepared bundt pan.
2. Use the back of a spoon to create small wells in the batter. Gently dollop the lemon curd in small amounts into the center, keeping it away from the edges.
3. Spoon the remaining batter over the curd and smooth the top.
4. Bake for 45–55 minutes or until a cake tester inserted into the center comes out with moist crumbs.
5. Let the cake cool in the pan for 15 minutes, then invert onto a wire rack and cool completely.

For Glaze:

1. In a small bowl, beat 113g cream cheese until smooth.
2. Add 120g powdered sugar, 15–30g lemon juice, zest of 1 lemon, and Lemon Oil. Mix until creamy.
3. Thin with 15–30g milk or cream if needed to make it pourable.