



## Lemon bundt cake with cream cheese glaze

This zesty lemon bundt cake is packed with bright citrus flavor and has a wonderfully soft, fresh texture. Finished with a rich cream cheese glaze, each slice is the perfect balance of sweet and tangy. It's the ideal cake to bake during warmer weather.

## Boodschappenlijstje



LorAnn Super Strength Flavor - Lemon Oil - 29,5 ml

L0053  
€12.99



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€6.85



Patisse Grater RVS 26cm

P10377  
€5.19



FunCakes Bake Release Spray 200ml

F54100  
€4.99



Wilton Recipe Right® Fluted Tube Pan -24cm-

03-0-0043  
€12.25



## Ingredients

### For lemon curd:

- 4 large egg yolks
- 100 g granulated sugar
- 80 g fresh lemon juice
- Zest of 1 lemon
- 56 g unsalted butter
- 1/8 teaspoon LorAnn Lemon Oil

### For bundt cake:

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



- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

#### **For cream cheese glaze:**

- 113 g cream cheese, softened
- 120 g powdered sugar
- 1-2 tablespoons (15-30 g) fresh lemon juice
- Zest of 1 lemon
- ⅛ teaspoon LorAnn Lemon Oil
- 1-2 tablespoons (15-30 g) milk or cream, if needed to thin

#### **Necessities**

- Wilton Recipe Right® Fluted Tube Pan 24 cm (or another pan of your choice)
- Patisse Stainless Steel Grater 26 cm
- Dr. Oetker Dough Scraper with Wooden Handle 28x5.5 cm
- FunCakes Bake Release Spray 200 ml
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Lemon zest (or zester for lemon, depending on what you meant)

#### **Step 1: Make the Lemon Curd**

In a saucepan, whisk together the egg yolks, the sugar, the lemon juice, and the zest of 1



lemon. Cook over medium heat, stirring constantly, until the mixture thickens (about 6–8 minutes). Remove from heat and stir in the butter and LorAnn Lemon Oil.

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

## **Step 2: Make the Cake Batter**

Preheat the oven to 175°C (350°F). Grease a Bundt pan of your choice with FunCakes Bake Release Spray.

In a stand mixer, beat the butter and sugar on medium speed until light and fluffy (3–4 minutes). Add the eggs one at a time, mixing well after each addition. Add the sour cream, milk, lemon juice, lemon zest, and LorAnn Lemon Oil. Mix until smooth (a few streaks of flour are okay).

In a separate bowl, whisk together the flour, baking powder, baking soda, and salt. Add the dry ingredients to the wet mixture and mix on low speed just until combined. Do not overmix!

## **Step 3: Assemble the Cake**

Spoon half of the batter into the prepared pan. Use the back of a spoon to make small wells in the batter. Carefully dollop small amounts of lemon curd into the center, keeping it away from the edges. Spoon the remaining batter on top and smooth the surface.

Bake for 45–55 minutes, or until a cake tester comes out with moist crumbs. Let the cake cool in the pan for 15 minutes, then turn it out onto a wire rack and let it cool completely.

## **Step 4: Decorate**

In a small bowl, beat the cream cheese until smooth. Add the powdered sugar, lemon juice, zest of 1 lemon, and LorAnn Lemon Oil. Mix until creamy.

If needed, add milk or cream to thin the glaze to a pourable consistency. Drizzle the glaze over the Bundt cake and decorate with a little lemon zest and chamomile flowers, if desired.

This recipe was made possible in collaboration with LorAnn.