In early March I catered for a family that gathered for a full weekend together. Over the course of the weekend we made sure that they had a self-serve area with hot & cold beverages, fruit and assorted baking. Every time we'd add something to the mix, they'd check out the new offerings. We made sure that there was a range of baking to get them through their time together. One item was this lemon cake. We presented it on a large pedestal cake plate with a dome. Put out just after lunch on the Saturday, it dwindled down to two slices by mid-afternoon.

I made it again this weekend in a very successful gluten free version, and once again watched as piece by piece it got eaten. It's very lemony, dense like a pound cake, and super moist.

Lemon Bundt Cake

Ingredients
Cake:
2 c all-purpose flour (I used 2 c of Cup 4 Cup all-purpose Gluten Free flour)
2 t baking powder
1 t salt
1 c butter, at room temperature
2 c sugar
3 eggs
grated zest of one large lemon (use juice of lemon for the icing)
1 c sour cream or plain Greek yogurt
Icing:
¼ c melted butter
juice of one large lemon
2 c sifted icing sugar

Directions
Preheat the oven to 325° with the rack in the center of the oven.
In a medium sized bowl, whisk together the flour, baking powder and salt.
In the bowl of a mixer, cream the butter.
Add in the sugar and beat on medium high speed for 5 minutes, until light and fluffy.
Beat in the eggs, one at a time, scraping down the bowl after each addition.
Mix in the lemon zest.
Add the flour mixture alternately with the sour cream (or yogurt if using).
Using three additions of flour, mix in half the sour cream after each of the first and second additions of the flour mixture, and finish with the third addition of the flour mixture. Scrape the sides of the bowl after each addition.
Coat a 10-cup Bundt pan with cooking spray.
Spoon the batter evenly around the pan, smoothing the top before baking.
Bake for 55 minutes in the center of the oven, or until a wooden pick comes clean when inserted into the center of the cake.
Let cool in the pan for 10 minutes, before inverting onto a rack to cool completely.
When the cake has cooled, move it to a serving plate.
Mix up the glaze, by beating the melted butter, lemon juice and icing sugar together until smooth.
Spread over the top half of the cake, swirling to finish.

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