

Lavender Lemonade Bundt Cake

Ingredients

Cake ~

- 160ml frozen lemonade concentrate, thawed
- 1 package white cake mix
- 1 tablespoon dried culinary lavender, finely ground in a spice grinder
- 225g sour cream
- 85g cream cheese, softened
- 3 large eggs
- 80ml vegetable oil

Frosting ~

- 85g unsalted butter, softened
- 85g cream cheese, softened
- 30ml frozen lemonade concentrate, thawed
- 250g powdered sugar

Preparation

Cake ~

1. Preheat oven to 180°C.
2. Remove 30 ml lemonade concentrate from can, and reserve for frosting.
3. Combine remaining concentrate, cake mix, finely ground lavender, sour cream, cream cheese and eggs in a mixing bowl, beat at low speed with an electric mixer until moistened.
4. Beat at high speed 3 minutes, stopping to scrape down sides.
5. Spoon batter into bundt pan.
6. Bake approximately 45 minutes or until a wooden pick inserted in center comes out clean.
7. Cool in pan on a wire rack 5 minutes. Remove from pan and cool completely on wire rack.
8. Once cool frost as desired.

Frosting ~

1. In a large bowl, beat together the butter and cream cheese with an electric mixer.
2. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy.
3. Beat in the lemonade concentrate.

Recipe adapted from [Home is Where the Boat Is](#)