



apron days

a tasty recipe from Lane's kitchen.

www.aprondays.blogspot.com

The Lemon Cake from Heaven

borrowed from [smittenkitchen](http://smittenkitchen.com) who adopted it from Ina Garten's original version

yields 1 bundt cake

ingredients:

2 sticks unsalted butter, room temperature
2 1/2 cups sugar
4 large eggs, room temperature
the zest of 8 large lemons (about 1/3 cup)
3 cups all purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon kosher salt
3/4 cup plus 3 1/2 tablespoons freshly squeezed lemon juice (about 5 lemons' worth)
3/4 cup buttermilk, room temperature
1 teaspoon vanilla extract
2 cups confectioner's sugar, sifted

directions:

1. Prep ingredients (make sure butter, eggs, buttermilk are at room temperature, and go ahead and zest and juice your lemons).
2. Heat oven to 350F. Grease well and flour bundt pan.

3. Cream butter and **2 cups** of the sugar in large bowl with electric mixer for about 5 minutes or until light yellow and fluffy.
4. At medium speed, add eggs, one at a time, then add zest.
5. In medium bowl sift and mix flour, baking soda, baking powder, and salt.
6. In small bowl, combine buttermilk, **1/4 cup** lemon juice, and vanilla.
7. ****Stirring as minimally as possible,*** add flour and buttermilk mixtures alternately to butter-sugar mixture, starting and ending with the flour mix. Pour into pan, smooth top, and bake for 45-50 minutes or until toothpick comes out clean.
8. Combine 1/2 cup sugar and 1/2 cup lemon juice in small saucepan and cook over low heat until sugar dissolves. When cake is done, remove from oven and spoon half of the syrup on top while still in pan. Then invert onto a rack positioned over a baking tray and spoon remaining syrup over the top side of cake. Let cool completely.
9. For glaze, combine confectioner's sugar with remaining 3 1/2 tablespoons lemon juice and spoon onto very top of cake so it runs down the sides. Serve (and remember to leave some for a couple days later when it tastes even better! also freezes well).