

Raspberry Lemon Tea Cakes

by Angie Ouellette-Tower

<http://godsgrowinggarden.blogspot.com/>

1 3/4 cups sugar
1/2 cup raspberry jam (or if you don't like the seeds then use jelly instead)
2 cups flour
1 cup butter (softened)
5 eggs (at room temperature)
1/2 teaspoon lemon zest
1 tablespoon vanilla extract

Preheat the oven to 325 degrees and spray your mini Tea cake pan (or regular Bundt pan) with non-stick spray and then dust with flour (NOTE: you can buy spray with flour already in the spray).

With an electric mixer - mix all of the ingredients listed above on medium speed for 10 minutes. Pour or spoon the cake dough into each little cake mold - about 3/4 full.

Bake in a preheated 325 degree oven for 1/2 hour (or until a toothpick inserted comes out clean) **NOTE: If you are using a regular sized Bundt pan then you will need to bake for 1 hour** (or until a toothpick inserted comes out clean)

Once the cakes are baked, remove the pan from the oven and allow the pan to cool for 2 minutes. Then, gently invert the pan and each little tea cake should slide out easily. (Again, if you are using a real Bundt pan then you will need to let it cool for 10 minutes before inverting). Cool on a wire rack. With a small Tea Cake pan I was able to fill it up twice with a little extra dough left over for 1 muffin. **I had to allow the cake pan to totally cool before adding the second half of the dough.**

Lemon Glaze

1/3 cup butter (melted and cooled to lukewarm)
1 1/2 to 2 cups powdered sugar
Juice from 1 lemon

With an electric mixer slowly blend the powdered sugar into the melted butter - only adding 1/2 cup of sugar at a time. **(NOTE: The reason why you only add 1/2 cup of sugar at a time is because you don't want the glaze to become too stiff - then it will be frosting - you want to be able to drizzle this on top of the cakes).** Mix in the lemon juice before you add the last 1/2 cup of sugar (actually - you might not need that last 1/2 cup of sugar).

Wait until the cakes have cooled before drizzling the lemon glaze.

Drizzle the glaze on top of the little cakes (you should put the cakes on a wire rack with a plate underneath to catch all of the extra glaze). Save the glaze on the plate to use for the remaining cakes. Continue drizzling until all of the cakes have been glazed.