

Lemon Bundt Cake

INGREDIENTS

You will need between five and six tbsps of lemon juice for this cake. Because the amount of juice can vary from lemon to lemon, suggest you first measure the juice from the three lemons you have zested, the juice a fourth lemon if necessary.

Cake:

Grated zest plus 3 Tbps juice from 3 lemons
3 cups unbleached flour
1 tsp baking powder
1/2 tsp baking soda
1 tsp table salt
1 tsp vanilla extract
3/4 cup buttermilk, preferably low fat
3 large eggs plus 1 large yolk, at room temperature
2 cups sugar

Glaze:

2-3 Tbps lemon juice
1 Tbps buttermilk
2 cups confectioners sugar

1. For the cake: adjust oven rack to lower-middle position; heat oven to 350 degrees. Spray 12 cup bundt pan with nonstick baking spray with flour (Pam). Mince lemon zest to fine paste (you should have about 2 Tbsp)

Serve with vanilla ice cream

DIRECTIONS

In a large bowl toss the peaches and blackberries gently with the cornstarch, lemon juice, and the granulated sugar until the mixture is combined well. In a small bowl sitr together the flour, brown sugar, oats, salt, cinnamon and nutmeg, add butter, blending the mixture until it resembles coarse meal, and stir in the pecans. Spread the peach mixture in a 13-by 9-inch baking dish, sprinkle the pecan mixture evenly over it and bake the crisp in the middle of a preheated 350 oven for 40-45 mins, or until the top is golden. Serve crisp with ice cream.