



MEYER LEMON BUNDT CAKE

INGREDIENTS (Cake)

3-4 TSBP Butter, room temp	¼ Cup Meyer Lemon Juice
3 Cups All Purpose Flour	1 Cup Milk
2 ½ TSP Baking Powder	2 TSP Vanilla Extract
½ TSP Baking Soda	1 1/3 Cup Round Pond Meyer Lemon Olive Oil
1 TSP Kosher Salt	4 Eggs
Zest of 2 Meyer Lemons	1 ¾ Cup Sugar

INGREDIENTS (Glaze)

2/3 Cup Sugar
½ Cup Meyer Lemon Juice
2 TBSP Round Pond Meyer Lemon Olive Oil



DIRECTIONS

- Preheat oven to 350 degrees.
- Prep bundt pan with a thin layer softened butter and light dusting of flour.
- Combine flour, baking powder, baking soda, and salt in bowl. Set aside.
- Combine lemon juice, milk, and vanilla in small bowl. Set aside.
- Using a stand mixer, combine sugar and lemon zest. Massage to combine.
- Add eggs to sugar mixture and whip on high (about 3 minutes) until thick and fluffy.
- Stream olive oil into mixture and continue beating until emulsified.
- Reduce speed to low. Alternate adding flour mixture and milk mixture, beginning and ending with flour.
- Pour batter into prepared bundt pan and bake for 45 minutes until a cake tester comes out clean.
- While the cake bakes, prepare glaze by whisking all ingredients together.
- Remove cake from oven and allow to cool for 15 minutes before carefully unmolding from pan
- Use a toothpick to poke holes all over warm cake and liberally apply the glaze.