

Lemon bundt cake with strawberries/glaze and lemon

Ingredients

Cake

2 cups cake
flour*

1 teaspoon
baking powder

1/2 teaspoon
baking soda

1 1/2 cups Dixie
Crystals Extra Fine Granulated Sugar

1/2 cup salted
butter, softened

Zest of one lemon

4 large eggs

1 cup sour cream

1/4 cup lemon
juice

2 teaspoons
lemon extract

Lemon Glaze

2 tablespoons
lemon juice

1 cup Dixie

Crystals Confectioners Powdered Sugar

2 drops yellow
food coloring

Strawberry Glaze

1/8 cup frozen
(or fresh) sliced strawberries, thawed and pureed

1 teaspoon lemon
juice

1 1/4 cups Dixie
Crystals Confectioners Powdered Sugar

Thinly sliced lemons and strawberries, for garnish

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Directions :

Preheat oven to
350°F. Generously butter and flour a 10-12 cup Bundt pan
(either will work) and
set aside.1

In the bowl of
mixer, beat butter, sugar, and lemon zest on medium speed
until light and
fluffy, about 5 minutes. Add eggs, one at a time, beating well
after each
addition and scraping the sides of the bowl as needed. Add
flour mixture and
sour cream alternately to sugar mixture, starting and ending

with flour

mixture. Beat in lemon juice and lemon extract, giving the bowl a few good scrapes from bottom with a wooden spoon.²

Pour batter into

prepared Bundt pan and bake for roughly 45 minutes, until the edges are browned

and a toothpick inserted in the center comes out clean. Let cake cool in pan

for 10 minutes, then very carefully turn out onto wire racks to cool

completely.³

Prepare lemon

glaze: In a small bowl, whisk together lemon juice, powdered sugar, and food

coloring until smooth. Carefully place cooled cake on a plate, then drizzle

lemon glaze over the top. Refrigerate until glaze has hardened.⁴

In a small bowl,

whisk together pureed strawberries, lemon juice, and powdered sugar. Drizzle

over cake. Garnish with fresh strawberries and thin lemon slices and serve.