

Lemon Bundt Cake:

This easy one-bowl lemon cake has a triple dose of citrus flavor.



Ingredients:

- 3 Eggs
- 1 1/2 cups milk
- 1/2 cup vegetable oil
- 1/2 cup **butter, melted** and cooled
- 1 tablespoon lemon extract
- 2 Meyer lemons or lemons zests. (2 teaspoons)
- 3 cups **all-purpose flour**
- 2 cups **granulated sugar**
- 1 1/2 teaspoons **baking powder**
- 1 teaspoon salt



Click me to see video of Meyer vs. regular lemons.

Directions:

1. Preheat oven to 325 degrees F. Coat a 10-inch fluted tube pan with nonstick spray for baking; set aside. In a very large mixing bowl whisk together eggs, milk, oil, butter, extract, and zest. Add flour, sugar, baking powder, and salt. Whisk until smooth. Pour into prepared pan.
2. Bake about 60 minutes or until a toothpick inserted near center comes out clean. Cool in pan on a wire rack 10 minutes. Remove cake from pan; cool. Drizzle with glaze.

Meyer Lemon Glaze:

- 1 cup powdered sugar
- Meyer Lemon juice about 2 Tbsp.

Directions: In a small bowl combine powdered sugar and enough lemon juice to make drizzly consistency-about 2 Tbsp.