Lemon Drizzle Bundt Cake

Lemon Drizzle Bundt Cake

INGREDIENTS

CAKE

- 250g unsalted butter
- 250g caster sugar
- 4 large eggs
- 280g plain flour
- 1 tsp baking powder
- Juice of half a lemon
- Zest of 3 lemons
- 40g natural yoghurt

SYRUP

- Juice of 3 lemons
- 100g caster sugar

ICING DRIZZLE

- 60g icing sugar
- 3 tsp water

METHOD

1. Generously grease your Bundt tin and preheat the oven to 170 degrees fan.
2. Using a stand or electric hand mixer beat together sugar, butter, lemon juice and lemon zest until pale and fluffy.
3. Add each egg at a time beating well between each one. Then add the natural yoghurt and beat again.
4. Add the flour and baking powder, beat until just combined but do not overwork
5. Bake the cake on the middle shelf for 45-50 minutes or until a skewer comes out clean.
6. Whilst the cake is cooking make the syrup, heat the sugar

and lemon juice in a pan and allow to gently simmer for 3-4 minutes until reduced by about half, then transfer to a bowl to cool completely
7. Remove from cake from the oven, leave in the tin for 10 minutes
8. Using a wooden pick or skewer poke holes all across the cake (whilst still in the tin and is still warm) and pour over the cool syrup.
9. Leave to cool for another 15 minutes in the tin, then turn out on to a wire rack to cool completely.
10. Combine the icing sugar and water in a small bowl and drizzle over the top of the cooled cake.



ENJOY! If you opt for Lemon Drizzle Bundt Cake, please do share a picture!

Lemon & White Chocolate Bundt

Cake

Lemon & White Chocolate Bundt Cake

This beautiful bundt cake is surprisingly easy to make. The inspiration for this came from the discovery of the wonderful Keelham Farm Shop in Skipton, where I bought some of the most gorgeous lemons you have ever seen (yes I really did get that excited about lemons) and colourful edible flowers. However, don't worry if you can't find edible flowers, just grate some extra lemon zest and white chocolate over the top, it will still taste wonderful.

The cake itself is full of hidden ingredients to make it extra special and the icing is a sour cream and mascarpone base, making it not only a healthier option to buttercream but also extremely delicious!

INGREDIENTS

Bundt Cake
150g white chocolate, melted
320g salted butter
350g caster sugar
4 eggs
380g self raising flour
Zest of 1 lemon and 1.5 tbsp juice
2 heaped tbsp soured cream
2 tbsp crunchy peanut butter

Icing
150g white chocolate, melted
150ml soured cream

175g mascarpone
250g icing sugar
Zest of one lemon and 1 tsp juice

Optional to decorate – either edible flowers or lemon zest and grated white chocolate

METHOD

1. Preheat your oven to 170 degrees fan and grease your bundt tin well with either butter, or my personal recommendation (which never fails me), PME release a cake spray

2. Using a stand mixer or electric hand mixer, beat the butter, sugar and melted chocolate until smooth and creamy

3. Beat in the eggs, soured cream, peanut butter and lemon juice until fully combined

4. Add the flour and lemon zest, then beat again until completely smooth

5. Pour the mixture into the greased bundt tin, make sure it is level.

6. Bake in the oven for 50-55 minutes or until a skewer comes out clean

7. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely.

8. Whilst the cake cools, make the icing. Combine all the ingredients in to a stand mixer or using an electric hand mixer beat until a perfectly smooth icing is formed (this will take a few minutes).

9. Spread the icing on to the cooled cake and top with either edible flowers or grated lemon zest and grated white chocolate.







ENJOY! If you opt for Lemon & White Chocolate Bundt Cake, please do share a picture!