



Citrus Lemon Glazed Cake

Yield: One 9-inch tube pan
350°F

You can substitute orange for lemon if you would like in this recipe. I like to present this cake with a berry compote over flowing in the center of the cake

3 cups	all purpose flour
2 tsp	baking powder
1/2 tsp	salt
1 cup	unsalted butter, softened
2 cups	granulated sugar
4 large	eggs

1 cup	whole milk
2 medium	lemons, zest using a ZestN'est using firm pressure

1. In a large bowl, blend together the flour, baking powder and salt, Set aside.
2. In the mixer cream butter and sugar until fluffy, using a BeaterBlade. Add sugar and beat for 2-3 minutes. Beat in eggs one at a time until each is well incorporated.
3. On low speed, add dry ingredients alternately with milk, starting with dry and ending with dry. Stir in zest.
4. Place into a tube pan that has been lightly sprayed with a non-stick spray. Bake until light brown in color, about 60-65 minutes. Make sure a cake tester comes out clean when inserted into the center.
5. Place pan on a rack and cool for 10 minutes than remove from pan.
6. Place cake on the rack and prepare the glaze.

Glaze

1/3 cup	fresh lemon juice, (from the lemons you zested for the cake)
3/4 cup	granulated sugar
2 tbsp	unsalted butter

1. Place all of the above ingredients into a saucepan over low heat and for about 3 minutes. Brush on the warm cake. Serve.

Cupcakes: Yield 24 350°F 18-22 minutes
Two 9-inch layers 350°F 24-28 minutes

9x13-inch pan: 24-28 minutes