

Gateau de Citron (Lemon Cake)

Yield: Makes one Bundt® Cake – serves 12

Cake Ingredients:

1 yellow cake mix (see directions)*

½ c fresh lemon juice

Zest of 1 large lemon (outer yellow skin of lemon)

Glaze Ingredients:

½ c granulated sugar

½ c fresh lemon juice

Whipped cream (optional)

Cake Directions:

Preheat oven to 350 degrees F. Spray pan with nonstick spray.

*Prepare cake mix as directed on box except substitute part of the water with the ½ c of lemon juice. Add the lemon zest.

Pour the batter into the prepared pan. Bake according to package directions, or until a toothpick inserted in the center comes out clean. Place on a wire rack to cool about 10 minutes and then gently remove the cake from the pan.

Glaze Directions:

In a small sauce pan, over medium heat, cook the lemon juice and the sugar together until a syrup forms that is thin enough it will run over the sides of the cake. If not the right consistency, add more lemon juice or sugar. Pour warm icing over cooled cake; let the glaze set before covering to store.

Serve with whipped cream.