

# Meyer Lemon Bundt Cake

## Ingredients:

- 2 cups milk
- 1 cup sugar
- 3 eggs
- 1 cup canola oil
- 1 1/2 teaspoons vanilla
- 3 cups flour
- 1/4 teaspoon salt
- 2 1/2 teaspoons baking powder
- juice and zest of 1 Meyer lemon
- 1/2 cup diced Candied Lemon Peel



## Glaze:

- 1/4 cup Meyer lemon juice
- 1/2 cup confectioners sugar

## Directions:

Preheat oven to 350. Spray with baking spray or grease and flour one Bundt pan. Set aside.

In a large bowl or bowl of a stand mixer, beat together the milk, juice, sugar, eggs, oil, and vanilla until smooth. In a separate bowl, whisk together the flour, salt, baking powder, and zest. With the mixer running, stream in the dry ingredients and beat until well-incorporated. Fold in the diced candied lemon peel. Scrape into prepared Bundt pan.

Bake for 50 minutes or until a thin knife inserted in the cake comes out with just a few damp crumbs.

Cool 10 minutes in the pan on a wire rack, then remove and cool completely on the wire rack.

Whisk together the glaze ingredients in a small bowl. Drizzle cake with glaze then sprinkle with additional candied lemon peel if desired prior to serving. The glaze can be doubled if you want a really well-coated cake. Store left over at room temperature.