

MINI LEMON BUNDT CAKES



Ingredients

Cakes:

- 3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon coarse salt
- 3/4 cup milk
- 1/4 cup lemon juice
- 1 teaspoon lemon extract
- 1 cup butter
- 2 cups sugar
- Zest of 4 lemons (about 3 – 4 tablespoons) – cream together
- 4 large eggs
- Poppy Seeds 2 teaspoons

Frosting:

- 2 cups powdered sugar
- 2 – 3 tablespoons lemon juice

Instructions

1. Preheat oven to 180CF and spray pans with cooking spray.
2. In a large bowl, whisk together the dry ingredients, set aside.
3. In a small bowl, whisk together the milk, lemon juice and lemon extract. Set aside.
4. In a large bowl with an electric mixer, cream shortening, sugar and lemon zest at a medium speed until light and fluffy, about 2 minutes.
5. Add eggs, one at a time, beating until incorporated.
6. Add both dry flour mixture and milk mixture, alternating between each.
7. Divide the batter equally between cake moulds.
8. Bake for 20 – 25 minutes, or until an inserted toothpick comes out clean.
9. Remove from oven and let cool completely before removing cakes from pan.
10. In a medium bowl, whisk together frosting ingredients.
11. When cakes have cooled, drizzle with frosting.



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