

## Quick Steps

# Lemon Bundt Cake



Prep Time	Cook Time	Total Time
30 mins	60 mins	1 hr 30 mins

Servings: 10 pieces

## Ingredients

Cake:

- 8 oz. Cream Cheese (Softened)
- 1 Cup Butter (Softened)
- 2 Cups Sugar
- 3 Eggs (Room Temperature)
- 2 Cups Flour Sifted
- 1 1/2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Milk (Whole or 2%)
- 1/4 Cup Lemon Juice
- 2 Tablespoons Lemon Zest

Icing:

- 1/3 Cup Lemon Juice
- 1 Tablespoon Lemon Zest
- 3 Cups Powdered Sugar

## Instructions

1. Preheat oven to 350°, spray Bundt pan with cooking spray
2. Cream butter, cream cheese, and sugar until light and fluffy
3. Add Eggs, one at a time
4. Dry Ingredients: Sift flour, salt and baking powder together
5. Wet Ingredients: Milk and lemon juice
6. Add wet and dry ingredients to mix bowl alternating ending with dry
7. Bake at 350° until a toothpick can be inserted and pulled out clean
8. Allow cake to cool and then top with icing