

# LANCEWOOD®



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## LANCEWOOD® LEMON BUNDT CAKE

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SERVES: 8

### LANCEWOOD® PRODUCTS

- Medium Fat Cream Cheese FSI
- Sour Cream FSI
- Sour Cream
- Medium Fat Plain Cream Cheese

### INGREDIENTS

#### **Cake:**

560 ml cake flour

10 ml baking powder

2.5ml bicarbonate of soda

2.5 ml salt

250 ml castor sugar

200 g soft butter

250 ml LANCEWOOD® Sour Cream

2 large eggs

125 ml milk  
5 ml vanilla essence  
Grated zest of 2 - 3 lemons (+ 45 ml)

**Syrup:**

375 ml sugar  
Juice of 3 lemons (+ 125 ml)

**Icing:**

1 x 230 g LANCEWOOD® Medium Fat Plain Cream Cheese  
160 ml icing sugar  
15 ml lemon juice  
30- 45 ml water

**To finish:**

Lemon zest

**METHOD**

**Cake:**

Sift the flour, baking powder, bicarbonate of soda and salt together. Cream the castor sugar and butter until light and fluffy. Beat the sour cream, eggs, milk, vanilla essence and lemon zest together. Add the flour and sour cream mixture little by little to the creamed mixture and mix to a dough (the dough will be firm). Spoon into a well-greased Bundt cake pan and even out. Bake in a preheated oven at 180°C for 40 – 45 minutes or until a skewer inserted comes out clean.

**Syrup:**

Boil the ingredients for the syrup together and pour over the cake as soon as it comes out of the oven. Leave to stand until the sauce is absorbed and the cake cooled. Turn out onto a serving plate.

**Icing:**

Beat the ingredients for the icing together and place in a piping or plastic zip lock bag. Snip the corner off and drizzle over the cake. Garnish with lemon zest.

