



Brought to you by



GENERATION
GROWERS

ESTABLISHED 1956 N. CALIFORNIA



Lemon Drop Bundt Cake

WITH LIMONCELLO GLAZE

Trish Goldfarb, Class 2003

"Crazy for Citrus: Cooking with the Master Gardeners
of Santa Clara County" cookbook



Celebrating Citrus
RECIPE
LEMONS



SERVES 8
PEOPLE



PREHEAT
OVEN



BAKE
TIME

www.generationgrowers.com

Lemon Drop Bundt Cake

WITH LIMONCELLO GLAZE

The recipe gets its inspiration from the popular Lemon Drop cocktail. It's my lemonized variation of a Black Russian bundt cake made with vodka & Kahlua, an original neighborhood favorite from my friend Julie Thomas. The Lemon Drop Bundt Cake is a great special-occasion treat and it can be made ahead. In fact, it gets better the next day, and the next - if it lasts that long!

Ingredients:

- 1 pkg. Duncan Hines Classic Yellow Cake mix
- 2-3.4 oz pkgs. of instant lemon pudding mix
- 1/2 c. sugar
- 1 c. vegetable oil
- 4 eggs
- 1/4 c. vodka
- 1/4 c. limoncello liqueur
- zest** of 2 medium lemons (approx. 2T)
- 2/3 c.** lemon juice

Directions:

Grease and flour a 12 c. bundt pan. Preheat oven to 350° F. Combine all ingredients and beat with electric mixer for 4 minutes. Pour into prepared pan and bake 60 minutes or until toothpick comes out clean. Let cool in pan for 20 minutes, then invert onto a serving plate.

Limoncello Glaze:

- 2/3 c.** powdered sugar (plus extra for dusting)
- 1/4 c.** limoncello (or lemon juice for non-alcoholic version)
- zest** of one medium lemon (approx. 1T)

Blend glaze ingredients until smooth. Poke cake all over with fork, and then slowly pour the glaze over the warm cake. When completely cool, sprinkle with powdered sugar (a flour sifter works well to apply this evenly).

Brought to you by



Celebrating Citrus
LEMONS



GENERATION
GROWERS
ESTABLISHED 1956, N. CALIFORNIA