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## *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

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# 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
- ½ c.** sugar
- 1 c.** vegetable oil
- 4** eggs
- ¼ c.** vodka
- ¼ 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)
- ¼ 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).



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