

Glazed Lemon Cake with Fresh Berries

Makes 1 cake - Serves 10-12

Bright, citrusy lemon cake may just be the perfect way to celebrate moms and special mother figures in your life this weekend. Nothing feels quite as springy as this slightly sweet, beautifully dense, zesty cake adorned with a gorgeous drizzled glaze. Serve this wonderful cake with freshly macerated berries -- it's guaranteed to be a hit!

Cake Ingredients:

1-3/4 cups granulated sugar
1/2 cup lemon zest (about 4 lemons)
1 cup (2 sticks) unsalted butter, softened
4 large eggs
2 tablespoons fresh lemon juice
1-1/2 teaspoons vanilla extract
3/4 cup plain Greek yogurt
1/2 cup full fat buttermilk
3 cups all-purpose flour, divided,
plus more for dusting the bundt pan
1 tablespoon baking powder
1/2 teaspoon Kosher salt

Glaze Ingredients:

2-1/3 cups powdered sugar, plus 1
additional tablespoon for dusting
3 tablespoons freshly squeezed
lemon juice

Toppings:

1 cup strawberries,
stems removed and halved
1/2 cup blueberries
1/2 cup raspberries
2 tablespoons granulated sugar

Directions:

1. Preheat the oven to 350°F. Grease and flour a 12-cup bundt pan, tapping out any excess flour as needed.
2. In a medium bowl, add the sugar and lemon zest. Rub the zest and sugar together with your fingers to release the oils of the lemon zest until the sugar is quite fragrant and slightly damp, about 1 minute.
3. In a stand mixer outfitted with the paddle attachment, cream the butter and the infused sugar together on medium-high speed until the mixture is fully incorporated, about 3-5 minutes. Scrape down the sides of the bowl as needed, to ensure even mixing.
4. Reduce the speed to low and slowly add the eggs, lemon juice, vanilla extract, Greek yogurt, and buttermilk until ingredients are evenly combined.
5. In a separate bowl, sift the flour, baking powder, and salt. Stir until evenly distributed. Gradually add the dry ingredients to the wet ingredients, mixing on medium speed until fully combined.
6. Pour the lemon batter into the prepared bundt pan, using a spatula to smooth the top surface. Bake for 50-60 minutes until the cake is golden brown and a knife comes out mostly clean when inserted, displaying only a few soft, lingering crumbs.
7. While the cake bakes, macerate the strawberries, blueberries, and raspberries by combining them in a small bowl and tossing with the sugar. Set aside.
8. Once fully baked, cool the cake in the pan on a cooling rack for about 15 minutes, then carefully flip the bundt pan onto the wire rack. Allow the cake to cool completely before adding the glaze.
9. Make the glaze by combining the powdered sugar and lemon juice in medium bowl and whisking until smooth. Drizzle the glaze over the cake and let stand for about 15 minutes to allow the glaze to set. Slice and serve with the fresh berries.

This tangy, dense cake is lovely when paired with coffee or tea at breakfast, or when served as the perfect ending to any meal. Leftover cake can be stored wrapped well, and at room temperature for up to 5 days.