



Isa's Piece of Cake Lemon Cake

Ingredients :

1½ cups sifted all-purpose flour
1 tsp baking powder
¼ tsp salt
4 oz unsalted butter (1 sticks)
1 cups granulated sugar
2 eggs
½ cup milk
Finely grated rind of 1 large and firm lemon

Adjust an oven rack one-third from the bottom of the oven and preheat to 350°. Butter a bundt pan and dust it lightly with fine, dry breadcrumbs. Set aside.

Sift together the flour, baking powder, and salt, and set aside. In the large bowl of an electric mixer, beat the butter until soft. Add the sugar and beat until incorporated. Beat in the eggs one at a time, scraping the bowl as necessary with a rubber spatula. On lowest speed add the dry ingredients alternately in three additions with the milk in two additions, beating only until incorporated after each addition. Remove the bowl from the mixer and stir in the lemon rind. Level the top of the batter by rotating the pan briskly from left to right and from right to left. Bake for 40 minutes until a cake tester comes out clean. Let the cake stand in the pan for 5 minutes and then cover with a rack and invert. Remove the pan, leaving the cake upside down. Place over a large piece of foil or wax paper and prepare the glaze.

Glaze :

1/3 cup lemon juice
2/3 cup sugar

The glaze should be used immediately after it is mixed. Mix the lemon juice and sugar and brush it all over the hot cake. The cake will absorb it.
