

# Easy Lemon Bundt Cake Recipe

By Maria Arnold

This Easy Lemon Bundt Cake Recipe is light, moist and full of fresh lemon flavor. It's topped with a homemade lemon glaze to make this a perfect dessert for spring!

American

lemon bundt cake



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PREP	COOK	TOTAL	SERVINGS
<b>25 min</b>	<b>45 min</b>	<b>70 min</b>	<b>12</b>

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## Nutrition (per serving)

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CALORIES	PROTEIN	CARBS	FAT
<b>475 kcal</b>	<b>5 g</b>	<b>74 g</b>	<b>18 g</b>
FIBER	SUGAR	SODIUM	
<b>1 g</b>	<b>49 g</b>	<b>236 mg</b>	

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## Ingredients

- **1 cup** butter (softened to room temperature)
- **2 cups** granulated sugar
- **2 Tbsp** lemon zest
- **4 eggs** (large)

- **3/4 tsp** salt
- **2 tsp** baking powder
- **2 3/4 cup** all purpose flour
- **3 Tbsp** cornstarch
- **1/2 cup** milk (whole or 2%)
- **1/4 cup** fresh lemon juice
- **1/4 cup** sour cream (greek yogurt may be substituted)
- **1 tsp** vanilla extract
- **1 1/2 cups** powdered sugar
- 2-3 Tbsp lemon juice
- **1 tsp** lemon zest

## Instructions

### \*\*Lemon Bundt Cake\*\*

1. Preheat oven to 350 degrees.
2. With a standing mixer or a handheld mixer, cream the butter until light and fluffy, about 1-2 minutes.
3. Add granulated sugar and lemon zest to the butter and mix until it is well combined.
4. Add in the eggs, one at a time, beating well after each addition.
5. In a separate bowl, whisk salt, baking powder, all purpose flour and cornstarch together. Set aside.
6. Mix lemon juice, milk and vanilla extract together.
7. Alternately, add the flour mixture and milk mixture to the butter mixture, beginning and ending with the flour. Mix until everything is just combined.
8. Add in sour cream and mix until just combined.
9. Grease your bundt cake pan well and pour the batter evenly into the pan.
10. Bake for 45-55 minutes, or until a cake tester comes out clean (if there are a few moist crumbs stuck to it, that's fine). (My oven took exactly 49 minutes.)
11. Allow to cool for about 10-15 minutes, then remove the cake from the bundt pan and allow it to finish cooling on a wire rack or plate.

### \*\*Lemon Icing\*\*

12. Whisk powdered sugar, lemon juice and lemon zest together. Once combined, drizzle over the cooled cake.
13. Allow the icing to set, about 5 minutes, before serving.
14. Enjoy!