

### **LEMON MINI-BUNDT CAKES**

*(adapted from several sources)*

125g butter (I used Kerrygold)

150g sugar

zest of 1 lemon

2 large eggs (100g)

180 g all-purpose flour

1 + 1/4 teaspoon baking powder

Pinch of salt

½ cup milk

1 tablespoon freshly squeezed lemon juice

1 tsp lemon extract

for the glaze:

200g powdered sugar (1 cup)

Juice of 1 fresh lemon (amount adjusted for consistency)

sprinkles to decorate (optional)

Heat oven to 350 F. Rub the sugar with the lemon zest for a couple a minutes until very fragrant. Cream butter and lemon-infused sugar together. Add eggs one at a time, beating in slow speed until incorporated. Add the dry ingredients and milk. Mix well to combine, then add the lemon juice and extract, whisking gently.

Pour batter into the pan a little over 1/2 full in each cavity, but not quite reaching 3/4 of the capacity. Bake until a toothpick inserted in the cake comes out clean, about 22 minutes. Leave the cakes in the pan for 5 minutes than invert and cool them completely over a rack.

Make the glaze by mixing the ingredients. You want a pourable consistency, but not too thick so that the ridges of the cake still show. Pour over the cooled cakes. Decorate with sprinkles.