

Luscious Lemon Butter Cake: A Zesty Delight

There's something uniquely comforting and utterly refreshing about a classic



OVEN
325°F

TIME
3-5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to bake this delightful lemon butter cake:

For the Lemon Glaze: 1 1/2 cups powdered sugar 3-4 tablespoons fresh lemon juice:

DIRECTIONS

1. Preparation
2. : For Bundt cakes especially, thorough greasing and flouring (or using baking spray with flour) is crucial to prevent sticking.

SWAPS & NOTES

Butter : Use unsalted butter so you can control the salt content.

Make sure it's softened to room temperature for optimal creaming.

Lemon Zest & Juice : Fresh lemons are crucial here!

Bottled lemon juice just won't give you the same bright, intense flavor.

TIPS FOR SUCCESS

Room Temperature Ingredients : Ensure your butter, eggs, and milk are at room temperature.

This helps them emulsify properly, creating a smooth batter and a tender cake.

Don't Overmix : Overmixing the batter can develop the gluten in the flour too much, resulting in a tough, dense cake.

Accurate Zest : When zesting, only get the yellow part of the peel.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/luscious-lemon-butter-cake-a-zesty-delight/>