



## Lemon-Buttermilk Bundt Cake



Vegetarian



Popular

READY IN



45 min.

SERVINGS



10

CALORIES



610 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 3 cups flour all-purpose plus more for pan
- ☐ 2 teaspoons kosher salt
- ☐ 0.3 cup juice of lemon fresh
- ☐ 0.5 cup lemon zest finely grated
- ☐ 0.8 cup peach preserves

- ☐ 2.5 cups sugar
- ☐ 1 cup butter unsalted plus more for pan room temperature (2 sticks)

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ sieve
- ☐ hand mixer
- ☐ kugelhopf pan

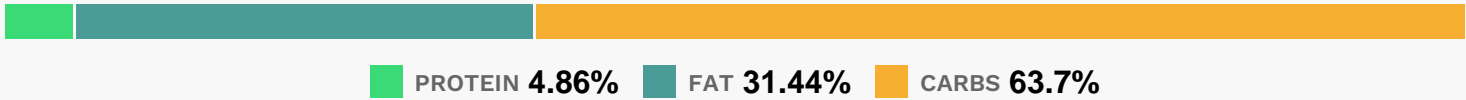
## Directions

- ☐ Preheat oven to 350°F. Butter and flour
- ☐ Bundt pan; set aside.
- ☐ Whisk baking powder, salt, and 3 cups flour in a medium bowl.
- ☐ Combine sugar and lemon zest in a large bowl; using your fingertips, rub together until lemon sugar is well blended.
- ☐ Add 1 cup butter to lemon sugar. Using an electric mixer on high speed, beat until mixture is light and fluffy, about 4 minutes.
- ☐ Add eggs one at a time, beating to blend between additions and occasionally scraping down sides and bottom of bowl with a rubber spatula, until mixture is light and very fluffy, about 4 minutes longer.
- ☐ Reduce speed to low.
- ☐ Add dry ingredients in 3 additions, alternating with buttermilk in 2 additions, beginning and ending with dry ingredients. Scrape batter into prepared pan; smooth top.
- ☐ Bake cake until golden brown and beginning to pull away from sides of pan, 60–70 minutes.
- ☐ Transfer to a wire rack and let cake cool in pan for 10 minutes. Invert cake onto rack; remove pan and let cool completely. DO AHEAD: Cake can be made 2 days ahead. Store airtight at

roomtemperature.

- ☐
- Combine preserves and lemon juice in a small saucepan. Bring to a boil, reduce heat, and simmer, stirring occasionally, until glaze is reduced to 1/2 cup, 6–8 minutes. Strain glaze into a small pitcher or bowl; discard solids in strainer.
- ☐
- Pour glaze over cooled cake and let sit for at least 10 minutes.

Nutrition Facts



Properties

Glycemic Index:32.31, Glycemic Load:65.78, Inflammation Score:-5, Nutrition Score:10.524347802867%

Flavonoids

Eriodictyol: 0.3mg, Eriodictyol: 0.3mg, Eriodictyol: 0.3mg, Eriodictyol: 0.3mg Hesperetin: 0.88mg, Hesperetin: 0.88mg, Hesperetin: 0.88mg, Hesperetin: 0.88mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 610.36kcal (30.52%), Fat: 21.68g (33.36%), Saturated Fat: 12.81g (80.05%), Carbohydrates: 98.84g (32.95%), Net Carbohydrates: 97.01g (35.28%), Sugar: 63.98g (71.09%), Cholesterol: 125.85mg (41.95%), Sodium: 658.15mg (28.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.54g (15.09%), Selenium: 20.82µg (29.74%), Vitamin B1: 0.32mg (21.55%), Folate: 84.56µg (21.14%), Vitamin B2: 0.36mg (21.13%), Vitamin A: 717.64IU (14.35%), Manganese: 0.28mg (13.87%), Phosphorus: 138.15mg (13.81%), Iron: 2.43mg (13.51%), Calcium: 133.07mg (13.31%), Vitamin C: 10.8mg (13.09%), Vitamin B3: 2.29mg (11.47%), Fiber: 1.82g (7.29%), Vitamin D: 1.05µg (7.02%), Vitamin B5: 0.62mg (6.15%), Copper: 0.11mg (5.65%), Vitamin E: 0.83mg (5.52%), Vitamin B12: 0.33µg (5.45%), Zinc: 0.67mg (4.46%), Potassium: 140.51mg (4.01%), Magnesium: 15.95mg (3.99%), Vitamin B6: 0.08mg (3.8%), Vitamin K: 1.83µg (1.75%)