Limoncello Glazed Cake

You can substitute orange for lemon if you would like in this recipe. I like to present this cake with berries overflowing in the center of the cake.

Yield: 12 servings
One 9-inch tube pan, *sprayed with a non-stick spray (Pam® with flour)
Preheat oven to 350°F

3 cups	all-purpose flour	2 cups	granulated sugar
2 tsp	baking powder	4 large	eggs
1/2 tsp	salt	1 cup	whole milk
1 cup	unsalted butter, room temp	2 medium	lemons, the zest

1. In a large bowl, whisk together the flour, baking powder and salt, Set aside.

2. In mixer bowl fitted with paddle attachment, cream butter and sugar until fluffy. Beat in the eggs one at a time until each is well incorporated.

3. On the lowest speed, add the dry ingredients alternately with the milk, starting with the dry and ending with the dry. Stir in the lemon zest.

4. Place into prepared pan. Bake until light brown in color, about 45-55 minutes, or until a cake tester comes out clean.

5. *Place the cake on a rack and cool for 10 minutes (set a timer) then invert and remove from the pan. Place the cake on the rack and prepare the glaze.

The Glaze

1/3 cup	limoncello	2 tbs	unsalted butter
3/4 cup	granulated sugar		

Place all of the above ingredients into a saucepan over low heat and for about 3 minutes. Brush on the warm cake. Serve.

*Note: When you have a Bundt® pan with an intricate pattern, you need to spray the pan with the Pam® with flour, and after the cake bakes, set a timer for 10 minutes, then invert. If you wait until it cools completely, the cake will stick and if you invert too soon, it will crumble. 10 minutes works perfectly.