



## Limoncello Drunken Cake

**Serves 10 to 12**

A moist and simple tube cake. You can make your own limoncello or purchase some.

One-10-inch tube pan, sprayed with a non-stick spray  
Preheat oven to 350°F

### *Cake Batter*

3 cups	all-purpose flour	1 cup	unsalted butter, softened
1-1/2 tsp	salt	5 large	eggs
1/2 tsp	baking powder	3/4 cup	buttermilk
1/2 tsp	baking soda	2 large	lemons (zest and juice)
2 cups	granulated sugar		

1. In a bowl whisk together flour, salt, baking powder and soda. Set aside.
2. In mixer bowl, with paddle attachment cream sugar and butter, until well blended, about 3 minutes. Mix in eggs one at a time until completely blended.
3. Add flour in three additions and in two additions for buttermilk alternately starting with flour and ending with flour. Add lemon zest and juice by hand.
4. Spoon into prepared pan, smoothing out evenly. Place in preheated oven and bake until light brown on the top and a toothpick inserted into the center of the cake comes out clean, about 55 to 60 minutes.

### *Glaze*

1/4 cup	unsalted butter
1/2 cup	granulated sugar
1/2 cup	limoncello (or lemon juice)

1. In a small saucepan on medium heat, melt butter, add sugar and blend until melted. Take off of the heat and add limoncello. With a pastry brush glaze the entire cake, sides and top. Do this while it is hot as if it cools the cake will not absorb the mixture.
2. Decorate cake with lemon slices and fresh berries in the center or a simple dusting of powdered sugar.