Bundt Cake Recipe

- 5 eggs
- 250 grams of flour
- 200 grams of sugar
- 100 ml of oil
- 1 packet of grated lemon zest
- ¼ packet of baking powder
- 2 tablespoons of mineral water
- A pinch of salt
- 1 packet of butter or margarine (for greasing the pan)

Step by Step Instructions

1. Preheat the oven to 180 degrees Celsius with top and bottom heat.
2. Grease a Bundt cake pan with butter or margarine and set it aside.
3. Crack the eggs and put the egg whites in one bowl and the yolks in another bowl.
4. Take the bowl with the egg whites and add a pinch of salt. Use a mixer to beat them until they are fluffy and have a stiff form.
5. In the bowl with the egg yolks, add 200 grams of sugar. Mix it well until it becomes light and thick.
6. Slowly pour 100 ml of oil in while mixing the egg yolk mixture.
7. Add 2 tablespoons of mineral water and stir gently.
8. In another bowl, mix the flour, baking powder, and lemon zest together.
9. Slowly add the dry mixture to the egg yolk mixture. Stir gently until just mixed.
10. Carefully add the beaten egg whites to the mixture. Gently fold it until there are no white streaks.
11. Pour the mixture into the greased Bundt cake pan.
12. Put the pan in the oven and bake for 45 minutes. Check if it's done by sticking a toothpick in the center, it should come out clean
13. Let the cake cool in the pan for about 10 minutes and then take it out.

Enjoy your fine Bundt cake.