

Lemon Bundt Cake

Serves 12

The cake has a light, fluffy texture when eaten the day it is baked, but if well wrapped and held at room temperature overnight its texture becomes more dense - like that of pound cake-the following day.

CAKE

18 tablespoons (2 1/4 sticks) unsalted butter, at room temperature, plus 1 tablespoon, melted, for the pan

3 cups (15 ounces) unbleached all purpose flour, plus 1 tablespoon for the pan

3 tablespoons grated zest plus 3 tablespoons juice from 3 lemons

1 teaspoon baking powder

1/2 teaspoon baking soda

1 teaspoon table salt

3/4 cup buttermilk

1 teaspoon vanilla extract

3 large eggs plus 1 large egg yolk, at room temperature

2 cups (14 ounces) granulated sugar

GLAZE

2 cups (8 ounces) confectioners' sugar

2-3 tablespoons juice from 1 lemon

1 tablespoon buttermilk

1. FOR THE CAKE: Adjust an oven rack to the lower middle position and heat the oven to 350 degrees. Stir together the 1 tablespoon melted butter and 1 tablespoon of the flour in a small bowl until a paste forms. Using a pastry brush, coat all the interior surfaces of a standard 12 cup bundt pan. (If the mixture becomes too thick to brush on, microwave it for 10 to 20 seconds, or until warm and softened). Mince the lemon zest to a fine paste (you should have about 2 tablespoons). Combine the zest and lemon juice in a small bowl; set aside to soften, 10 to 15 minutes.

2. Whisk the remaining 3 cups flour, the baking powder, baking soda, and salt in a large bowl. Combine the lemon juice mixture, buttermilk, and vanilla in a medium bowl. In a small bowl,, gently whisk the whole eggs and yolk to combine. In a stand mixer fitted with the paddle attachment, beat the remaining 18 tablespoons butter and the granulated sugar at medium high speed until pale and fluffy, about 3 minutes. Reduce to medium speed and add half of the eggs, mixing until incorporated, about 15 seconds; scrap down the bowl with a rubber spatula. Repeat with the remaining eggs; scrape down the bowl again. Reduce to low speed; add about one third of the flour mixture, followed by half of the buttermilk mixture, mixing until just incorporated after each addition (about 5 seconds). Repeat using half of the remaining flour mixture and all of the remaining buttermilk mixture. Scrape down the bowl and add the remaining flour mixture; mix at medium low speed until the batter is thoroughly combined, about 15 seconds. Transfer the batter to the prepared pan, smoothing the top with a rubber spatula. Lightly tap the pan against the countertop two or three times to settle the batter.

3. Bake until the top is golden brown and a toothpick inserted into the center comes out with no crumbs attached, 45 to 50 minutes, rotating the pan halfway through the baking time.

4. FOR THE GLAZE: While the cake is baking, whisk the confectioners' sugar, 2 tablespoons of the lemon juice, and the buttermilk until smooth, adding more lemon juice gradually as needed until the glaze is thick but still pourable. cool the cake in the pan on a wire rack set over a baking sheet for 10 minutes, then invert the cake directly onto the rack. Pour half of the glaze over the warm cake and cool for 1 hour; pour the remaining glaze evenly over the top of the cake and continue to cool to room temperature, at least 2 hours. Cut into slices and serve.