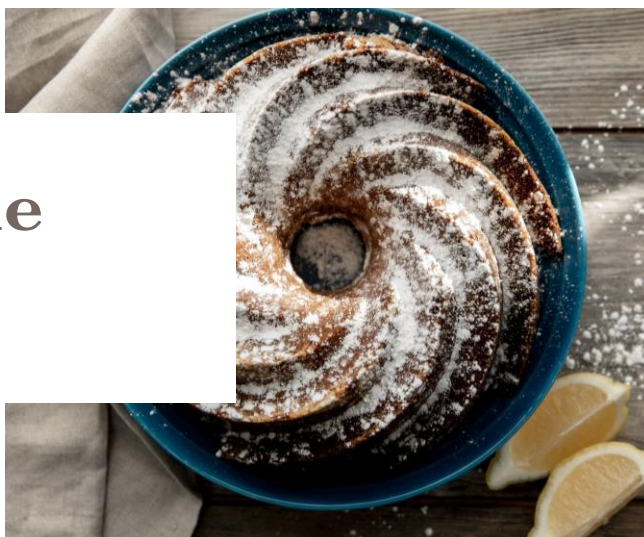


Lemon Bundt Cake



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 1 cup butter, softened
- 2 cups white sugar
- 5 large eggs
- 2 cups Flourish flour
- $\frac{1}{4}$ cup fresh lemon juice
- 1 large lemon, zested

Instructions

1. 325 degrees F (165 degrees C). Grease and flour a fluted tube pan (such as a Bundt®).
2. Beat butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add eggs one at a time, alternating with flour, allowing each egg and portion of flour to blend into the butter mixture before adding the next. Stir lemon juice and zest into flour mixture until batter is just combined; pour into prepared pan.
3. Bake in preheated oven until a toothpick inserted into the center of the cake comes out clean, 45 to 55 minutes.

Recipe courtesy of [@nordicwareusa](https://twitter.com/nordicwareusa)

We're here to help: flourish-flour.com