



## Lemon Bliss Cake

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This lovely golden lemon cake is extra-moist and nicely tangy, due to its fresh lemon juice glaze. Our thanks to Maida Heatter, grande dame of delicious desserts, for the inspiration behind this recipe. Read our blog about this cake, with additional photos, at [Bakers' Banter](#).

Volume  Ounces  Grams

### Cake

- 1 cup unsalted butter
- 2 cups sugar
- 1 teaspoon salt
- 4 large eggs
- 2 teaspoons [baking powder](#)
- 3 cups [King Arthur Unbleached All-Purpose Flour](#)
- 1 cup milk
- finely grated rind of 2 lemons OR 3/4 teaspoon [lemon oil](#)

### Glaze

- 1/3 cup freshly squeezed lemon juice
- 3/4 cup sugar

### Directions

- Preheat the oven to 350°F. Lightly grease a 10" tube pan, or a 9" to 10", 9- to 10-cup capacity bundt-style pan.
- 1) Beat together the butter, sugar, and salt, first till combined, then till fluffy.
  - 2) Add the eggs one at a time, beating well after each addition.
  - 3) Add the baking powder, then add the flour alternately with the milk, starting and ending with the flour. Mix until smooth. Stir in the grated lemon rind or lemon oil.
  - 4) Spoon the batter into the prepared pan, smoothing the top with a spatula.
  - 5) Bake the cake for 55 to 60 minutes, or until a cake tester inserted into the center comes out clean.
  - 6) While the cake is baking, make the glaze by stirring together the lemon juice and sugar. Set it aside.
  - 7) Remove the cake from the oven, and set it on a rack. After 5 minutes, run a knife around the edge of the pan to loosen, and turn the cake out onto a rack. Place another rack on top, and flip it over, so it's right-side-up.
  - 8) Poke the hot cake all over with a cake tester or toothpick.
  - 9) Stir the glaze to combine, and immediately brush it on the hot cake. Let it sink in, then brush on more glaze, continuing until all the glaze is used up.
  - 10) Allow the cake to cool before slicing.



### Recipe summary

Hands-on time:  
20 mins. to 30 mins.  
Baking time:  
55 mins. to 60 mins.  
Total time:  
1 hrs 15 mins. to 1 hrs 30 mins.  
Yield:  
12 to 16 servings

### Tips from our bakers

If you use salted butter, reduce the salt in the recipe to 1/2 teaspoon.