

LEMON BUNDT CAKE
(Gothic Café in Belfast, Maine)

Cake

3 lemons
3 cups all-purpose flour
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking soda
2 cups granulated sugar
1 cup butter (2 sticks), softened
4 large eggs
1 teaspoon vanilla extract
1 cup buttermilk

Frosting

2 cups confectioners sugar
 $\frac{1}{2}$ cup butter (1 stick), softened
4 ounces cream cheese, softened
2 tablespoons fresh lemon juice
 $\frac{1}{2}$ teaspoon vanilla extract

1. Preheat oven to 325°F. Grease and flour 12-cup Bundt pan.
2. Cake: From lemons, grate 2 tablespoons peel and squeeze 3 tablespoons juice. Mix flour, salt, and baking soda. In bowl, with mixer on low speed, blend sugar and butter. On high, beat 3 minutes. On low, beat in eggs, 1 at a time, and vanilla. Beat in flour mixture alternately with buttermilk. Fold in peel and juice; spoon into pan. Bake 60 to 70 minutes. Cool in pan 15 minutes, then invert onto rack.
3. Frosting: In bowl, with mixer on low speed, blend sugar, butter and cream cheese. Beat in juice and vanilla. On high, beat until fluffy. Spread on cake.