

Meyer Lemon Cakes

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, room temperature
1 cup granulated sugar
3 large eggs
1 1/2 tablespoons grated Meyer lemon zest, plus 1/4 cup Meyer lemon juice
1/3 cup plain yogurt
1/2 teaspoon vanilla extract
powdered sugar, for dusting

Directions

Preheat oven to 350F. Spray a 12-cup bundt cake pan with baking spray (or various smaller cake pans, knowing that the total batter amount is 12-cups worth)

In a medium bowl, mix together flour, baking soda and salt.

Using a stand mixer with paddle attachment or large bowl and electric mixer, cream butter and sugar until fluffy and light, about 3-4 minutes. Add eggs and mix well. Add Meyer lemon zest and juice and mix well.

Add 1/3 of the flour mixture along with half of the yogurt and mix, to combine. Repeat and combine (be careful not to overmix). Add the remaining flour mixture and mix, just to combine. As you're mixing, use a rubber spatula to scrape the bottom of the bowl. Add vanilla and mix.

Using a medium or large cookie scoop, add batter to each bundt cake cavity. Tap pan gently on the counter to remove any air bubbles that may have accumulated.

Bake 35-40 minutes until a toothpick inserted in the middle of the cake comes out clean and cake edges are golden brown. (Note: if you are using multiple smaller pans, adjust your baking time accordingly).

Let cool for 10 minutes in the pan before flipping the pan over, leaving the cakes to cool on the cooling rack. Allow cakes to cool at least 15 minutes before dusting powdered sugar on top.