

# LIMONCELLO BUNDT CAKE

MILA MARTINICO



1-10 SERVINGS

60 MINUTES | 10 MINUTE PREP & 50 MINUTE BAKING

## INGREDIENTS

- |                                 |  |
|---------------------------------|--|
| 1½ cups of Sugar                | 2 cups of All Purpose Flour                          |
| 1/2 cup of Whole Milk           | 1 Teaspoon of Baking Powder                          |
| Zest of 2 Lemons                | 1 Teaspoon of Baking Soda                            |
| 1/2 cup of Lemon Juice          | 1 Teaspoon of Salt                                   |
| 1/2 cup of Limoncello           | Additional Olive Oil & Sugar to prepare your pan.    |
| 1 cup of Extra Virgin Olive Oil | Additional Olive Oil and Flaky Sea Salt for garnish. |
| 3 Eggs                          |  |
| 2 Teaspoons of Vanilla          |  |

## DIRECTIONS

1. Preheat your oven to 350° F if using a light pan or 325° F if using a dark pan.
2. Drizzle olive oil into your bundt pan and coat evenly.
3. Add a 1/4-1/3 cup of sugar and pat it out until the pan is evenly coated.
4. To 2 cups of All Purpose Flour add 1 Teaspoon of Baking Powder, 1 Teaspoon of Baking Soda and 1 Teaspoon of Salt. Gently whisk together.
5. To the 1 1/2 cups of Sugar add 3 large Eggs, 1/2 cup of Milk and a 1/2 cup of Lemon Juice. Add in the 1/2 cup of Limoncello, 1 cup of Olive Oil, zest of 2 lemons and a 2 tsp of Vanilla.
6. Whisk your wet ingredients until well combined.
7. Add half of your dry ingredients into the wet ingredients and whisk together.
8. Add the other half of your dry ingredients and fold until just combined. Do not over mix.
9. Pour your batter into your prepared pan.
10. Bake for 50 minutes, until golden brown. If baking in a dark pan, check on it between 40-45 minutes if your oven runs extra hot.
11. Take your pan out of the oven and let it cool for 15-30 minutes.
12. Once your pan is mostly cooled, take a knife or spatula and gently go around the edges of your cake to loosen it up. Top it with a plate and flip it to transfer to a plate or platter. Tap the tops and edges before lifting to ensure a clean transfer.
13. Top it with a drizzle of olive oil and a few pinches of flaky sea salt.