

RED CURRANT AND LEMON SPRINGTIME BUNDT CAKE

INGREDIENTS

1 3/4 cups granulated sugar
1/2 cup butter, softened to room temperature
1/2 cup cream cheese, softened to room temperature
3 large eggs
Zest of 1 lemon (about 1 tablespoon)
1/4 cup freshly squeezed lemon juice
2 teaspoon lemon extract
3 cups all-purpose flour, divided
2 cups fresh or frozen red currants
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 (8 oz) container non-fat lemon yogurt (can substitute plain or vanilla)

DIRECTIONS

Preheat oven to 350F. Generously spray a 10 inch bundt pan with baking spray and then coat with flour.

In the work bowl of your stand mixer, cream together the butter, cream cheese and sugar until well blended and lighter in color. Add the eggs one at a time, beating well after each addition. Beat in the lemon extract, lemon juice and lemon zest.

In a smaller bowl measure the 3 cups of flour. Remove 2 tablespoons and sprinkle over the currants (this will keep them from all sinking to the bottom of your cake). To the remaining flour add the baking powder, baking soda and salt, stir to combine. Add the flour mixture to the sugar mixture alternately with the yogurt, beginning and ending with the flour mixture, being careful not to over-mix. Gently, fold in the currants, reserving about 1/2 cup to sprinkle on the top once in the pan.

Pour the batter into the prepared bundt pan. Sharply tap the pan once on the counter to remove air bubbles. Bake for 65-75 minutes, or until a wooden pick inserted in the center comes out clean.

Cool the cake in the pan for a minimum of 30 minutes on a wire rack. Allow to cool completely before cutting.