

Fresh Strawberry Bundt Cake

1 cup (2 sticks) butter, softened
2 cups sugar
3 eggs
3 tablespoon lemon juice
2 1/2 cups all-purpose flour, divided
1/2 teaspoon baking soda
1/2 teaspoon salt
12 oz yogurt, kefir OR sour cream
12 oz. fresh strawberries, diced
1 cup powdered sugar



- ✚ Preheat oven to 325*. Grease and flour a 10 inch Bundt pan (10-15 cup pan.) Sift together the 2 ¼ cups of flour, baking soda and salt. Mix in the lemon zest and set aside
- ✚ With an electric mixer, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 Tb. lemon juice. Alternate beating in the flour mixture and the yogurt, mixing just until incorporated
- ✚ Toss the strawberries with the remaining ¼ cup of flour. Gently mix them into the batter
- ✚ Pour the batter into the Bundt pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean
- ✚ Allow to cool at least 20 minutes in the pan, then turn out onto a wire rack and cool completely. Once cooled whisk together the remaining 2 Tb. of lemon juice and the powdered sugar. Drizzle over the top of the cake



From the Springhower kitchen ☺ Hope you will enjoy this recipe as much as we did!