



Daffodil Citrus Bundt Cake

with Lemon Glaze & Fresh Mint



2h



2 Servings

We outdid ourselves with this daffodil cake! It has a moist and tender crumb (and it's nearly foolproof!) thanks to Greek yogurt in the batter, which adds a slight tang that pairs perfectly with the lemon zest. We top the finished cake with a sweet confectioners' sugar and lemon juice glaze and mint. The result is lemony, sweet, and fresh—pure sunshine on a plate! (2-p plan serves 8; 4-p plan serves 12)

What we send

- 2 (5 oz) all-purpose flour³
- 2 lemons
- 2 oranges
- 2 (5 oz) granulated sugar
- 1 oz buttermilk powder¹
- ¼ oz baking powder
- ¼ oz baking soda
- 4 oz Greek yogurt¹
- 2 (2½ oz) confectioners' sugar
- ¼ oz fresh mint

What you need

- butter¹
- kosher salt
- 2 large eggs²
- ½ c neutral oil

Tools

- 10-15 cup bundt pan (or 9-inch cake pan)
- microplane or grater
- small skillet

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 340kcal, Fat 11g, Carbs 57g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Use **butter or oil** to grease a 10-15 cup bundt pan (or 9-inch cake pan), being sure to coat all the crevices. Dust with **2 teaspoons flour**, then tap out any excess.

Finely grate **all of the lemon and orange zest** into a small bowl. Squeeze **all of the lemon and orange juice** into a liquid measuring cup (about ¾ cup total).



4. Remove cake from pan

If using a bundt pan, place the pan upside down on a cooling rack. If the **cake** drops out of the pan onto rack, remove the pan. If the cake doesn't drop onto the rack, give it another 5-10 minutes upside down, then very gently shake the pan back and forth to loosen and remove it.

Cool cake completely, about 1 hour.



2. Make batter

Place **granulated sugar** and **half of the zest** in a large bowl; rub with your fingers until zest is distributed. Add **buttermilk powder, remaining flour, 2 teaspoons baking powder, 1 teaspoon salt**, and **½ teaspoon baking soda**; whisk to combine.

Add **2 large eggs, yogurt, ½ cup of the citrus juice, ½ cup oil**, and **¼ cup water**. Whisk until just combined (it's ok if it's lumpy).



5. Make glaze

While **cake** cools, in a small skillet, melt **1 tablespoon butter** over medium heat.

In a medium bowl, whisk to combine **confectioners' sugar** and **3 tablespoons of the remaining citrus juice**. Stir in melted butter (glaze should be very thick).



3. Bake cake

Scrape **batter** into prepared pan. Bake on center oven rack until a toothpick inserted in the center comes out clean, 40-45 minutes.

Remove **cake** from oven, and carefully run a knife between cake and pan, all around the edge to loosen.



6. Assemble & serve

Once **cake** is cool, whisk **glaze**, adding **1-2 teaspoons of the remaining citrus juice** to loosen slightly, if necessary.

Pour **glaze** over top of **cake**, allowing it to drip down sides. Garnish with **remaining citrus zest** and picked **mint leaves**. Enjoy!