



## Daffodil Citrus Bundt Cake:

Perfect for Mother's Day!



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 confectioner's sugar and lemon juice glaze and mint. The result is lemony, sweet, and fresh—pure sunshine on a plate!



## What we send

- 10 oz all purpose flour <sup>1</sup>
- 2 lemons
- 2 oranges
- 10 oz granulated sugar
- 1 oz buttermilk powder <sup>7</sup>
- ¼ oz baking powder
- ¼ oz baking soda
- 4 oz Greek yogurt <sup>7</sup>
- 5 oz confectioners' sugar
- ¼ oz fresh mint

## What you need

- butter <sup>7</sup>
- kosher salt
- ½ c neutral oil
- 2 large eggs <sup>3</sup>

## Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 330kcal, Fat 11g, Carbs 56g, Proteins 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 cake pan), being sure to coat all the crevices. Dust with **2 teaspoons flour**, then tap out any excess. Finely grate **all 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 **remaining flour, buttermilk powder, 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**. (Give your mom a hug and a gigantic thank you for being the most amazing human on earth.) Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com) [@](#) <#> **marthaandmarleyspoon**