

"A lemon slice of heaven"



When Alice and Dan Hurley and their daughter Annie visit Maine every summer, they head for the Gothic Café in Belfast. "I just adore the freshly baked treats displayed on pretty platters," says Alice, who lives in Montclair, New Jersey. "This buttery, tangy lemon cake is topped with the best icing. Can you please get me the recipe?"

lemon Bundt cake

Prep 35 minutes **Bake** about 60 minutes **Makes** 16 servings

cake

- 3 lemons
- 3 cups all-purpose flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 2 cups granulated sugar
- 1 cup butter (2 sticks), softened
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk

frosting

- 2 cups confectioners' sugar
- $\frac{1}{2}$ cup butter (1 stick), softened
- 4 ounces cream cheese, softened
- 2 tablespoons fresh lemon juice
- $\frac{1}{2}$ teaspoon vanilla extract

1. Preheat oven to 325°F. Grease and flour 12-cup Bundt pan.
2. Cake: From lemons, grate 2 tablespoons peel and squeeze 3 tablespoons juice. Mix flour, salt, and baking soda. In bowl, with mixer on low speed, blend sugar and butter. On high, beat 3 minutes. On low, beat in eggs, 1 at a time, and vanilla. Beat in flour mixture alternately with buttermilk. Fold in peel and juice; spoon into pan. Bake 60 to 70 minutes. Cool in pan 15 minutes, then invert onto rack.
3. Frosting: In bowl, with mixer on low speed, blend sugar, butter, and cream cheese. Beat in juice and vanilla. On high, beat until fluffy. Spread over cake.

>> Each serving: 450 calories, 5 g protein, 59 g carbohydrate, 22 g fat (13 g saturated), 1 g fiber, 111 mg cholesterol, 390 mg sodium.



Almost homemade



Some tasty ideas for side dishes from Judy Hasselkus of Indianapolis:

Prepare whole wheat couscous according to the package; add a tablespoon of lemon juice. Then, jazz it up by stirring in one of the following:

- Curry powder, raisins, sliced almonds, salt, and pepper
- Peas, chopped fresh mint, salt, and garlic pepper
- Drained canned corn, sliced roasted red peppers, and chopped jalapeño chiles
- Greek seasoning, tomatoes, cucumber, and feta ■