

Very Lemony Lemon Cake

6 eggs

1 3/4 cups sugar (350 grams)

Grated peel of 3 medium or 2 large lemons, approximately, save a tablespoon of lemon peel for the icing

1 cup vegetable oil (240 grams)

1 teaspoon vanilla extract

1/3 cup lemon juice (76 grams)

3 1/2 cups flour (420 grams)

2 teaspoons baking powder

1/2 teaspoon salt

Baker's Joy or extra flour and oil spray for the pan

Icing:

1 cup powdered/icing sugar, sifted (120 grams)

2 tablespoons fresh squeezed lemon juice

1 tablespoon grated lemon peel

Directions:

Preheat the oven to 350 F/180 C. Scrub 3 lemons and pat dry. Using a fine grater, microplane or zester, peel the lemon part of the peel off not using the white bitter pith beneath. Set aside one tablespoon for the icing, putting it in a small bowl, the rest will go into the cake batter. Then juice the lemons, taking 1/3 cup of lemon juice for the cake batter and 2 tablespoons set aside for the icing, put it in the same small bowl as the tablespoon of zest.

For the cake batter, whip the eggs and sugar together until very thick and light in color, about five minutes. When adding the wet ingredients, i.e. oil, lemon juice and vanilla to the egg mixture, *you will add 1/3 of the liquids, and then add 1/3 of the dry ingredients*, i.e the flour, salt and baking powder and grated lemon peel, whipping just till incorporated and smooth continuing by 1/3 wet and 1/3 dry until you alternately use the wet and dry ingredients all up, scraping the sides and bottom with spatula till totally combined. Do not overbeat.

Prepare the bundt pan (or tube pan) by spraying with oil and flouring well to prevent cake from sticking (or use the prepared type of flour/oil spray). The cake will rise high in the pan. Bake for approximately 50 minutes or till cake is fully baked and when tested with a wooden toothpick or skewer, comes out clean. Remove from oven and cool completely till COLD in pan on wire rack. While cake is baking, prepare icing.

Mix powdered sugar with the lemon juice and grated peel in the bowl which you've set aside. Whisk together till smooth and glossy and cover bowl and pop into fridge while cake is baking. Leave in fridge till cake is completely cold and gently loosen cake from sides of pan and middle and press down lightly all about to help cake release. Take a platter and carefully place on top and flip cake out onto platter. Drizzle the cake prettily with the icing - this is just enough icing to drizzle the cake, it is not an enormous amount. If you wish, you can always double the icing but I like it just this way.