

## Bundt Cakes for Easter!

Bundt cakes at Easter are one of the sweetest traditions at First Free! This year is different. We mourn the loss of celebrating Easter together—even the loss of sharing cake. But, dear friends, you can create a sweet memory for yourself and your family by baking something that you can enjoy on Easter morning. Look at recipes and pick a bundt cake recipe that you'd like to try. If you have kids, work together to make it. For those of you in smaller households, think about a smaller recipe or one that will be good to nibble on for a few days.

No bundt pan in the house? NO PROBLEM! A tube pan (basically a bundt pan without the fancy texture on the bottom) will work just fine for any bundt cake recipe. If it is the ring shape you need, place biscuits, scones, or cinnamon rolls in a circle before baking for a faux-bundt. Or most bundt cake recipes work well baked in muffin tins if you reduce the baking time—and they freeze well! Cupcakes for quarantine!

The beauty of the bundt cake is the flexibility it brings to the baker. No butter? Find a recipe that calls for vegetable oil. Lots of butter and eggs on hand? A pound cake recipe baked in a bundt pan is especially nice! Recipes vary from citrusy (tip: you can use any citrus for a recipe that calls for lemon) to fruity to chocolatey! Also, most regular cake recipes work well baked in a bundt pan ([find tips here](#)).

If you're wanting to learn more about bundt cake baking, [this guide from King Arthur Flour](#) is very helpful with specifics on sizes of pans, substitutions, and suggestions. I'm including a couple recipes below, or the King Arthur site also has [lots of other recipes for bundt cakes](#) if you need a recipe with different ingredients.

The main thing is to provide a special treat to enjoy on Easter. Whether you're doing that alone, with your family, or with roommates, celebrate the sweetness of Christ's resurrection and the hope that he brings to our hurting world.

Happy baking! – Judy Hollander

## Lemon Cake

(From Ina Garten's, *Barefoot Contessa Parties!*)  
Cake can make 2 8" loaves or one bundt cake

½ pound unsalted **butter** (2 sticks) at room temp  
2 cups granulated **sugar**  
4 **eggs** at room temperature  
⅓ cup grated **lemon zest** (can omit or use less)  
3 cups all-purpose **flour**  
½ tsp **baking powder**  
½ tsp **baking soda**  
1 tsp kosher **salt**  
¼ cup freshly squeezed **lemon juice** (any citrus juice would work!)  
1 tsp **vanilla**  
¾ cup **buttermilk** at room temp (You can substitute with plain yogurt thinned with a little milk, or by adding plain milk to about 1 tsp. lemon juice or vinegar until it measures ¾ cup and letting it stand for 5-10 minutes)

Glaze:

2 cups **confectioners' sugar**  
3 ½ Tbsps. **lemon juice** (or other citrus)

Generously grease and flour pan. Preheat oven to 350° degrees.

Cream the butter and 2 cups of the granulated sugar with an electric mixer for about 5 mins or until light and fluffy. With the mixer on medium speed, add the eggs, one at a time, and the zest.

Sift together the flour, baking powder, baking soda, and salt in a bowl. In another bowl, combine lemon juice, vanilla, and buttermilk. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with the flour. Pour in pan and bake 45 minutes for two loaf pans, and about 60-75 minutes for bundt pan. Check for doneness by inserting a toothpick into the center of cake. If it is clean when you remove it, cake is done. If batter clings to the toothpick, put back in the oven and check every 5 minutes or so until done. When cake is done, invert on cooling rack. Cool completely.

For glaze, combine confectioners' sugar and lemon juice in a bowl, mixing with wire whisk until smooth. Pour over the top of the cake and allow glaze to drizzle down the side.

## Jo's Coffee Cake

(Provided by Jo Coltrain, originally from cooks.com)

½ lb. **butter** (2 sticks) at room temp  
1 ½ c. granulated **sugar** (297 g)  
3 **eggs**  
1 c. **sour cream** (yogurt makes a good substitute)  
2 ½ c. all-purpose **flour** (325 g)  
2 tsp. **baking powder**  
1 tsp. **baking soda**  
½ tsp. **salt**  
1 tsp. **vanilla** extract

Filling:

2 Tbsp. melted **butter**  
½ c. granulated **sugar** (99g)  
¼ c. **brown sugar** (49g)  
3 Tbsp. **flour**  
1 tsp. **cinnamon**  
½ c. **nuts**, finely chopped, optional (walnuts or pecans would both work)

Preheat oven to 350°.

Make the batter: Cream butter and sugar. Add eggs and sour cream. Mix and add the flour, baking powder, baking soda, and salt. Add vanilla.

Make the filling: Melt 2 Tbsp butter. Add sugars, flour, cinnamon, and chopped nuts.

Using a bundt pan, grease and flour well. Starting with the filling put a light sprinkle on the bottom of the pan, then alternate layers of batter and filling two times ending with filling. Bake at 350° for 50-60 minutes until a toothpick comes out clean. Let cool for 10 minutes before removing from pan. Serve sprinkled with powder sugar if desired.