

THE BEST MEYER LEMON CAKE— Saveur Magazine

INGREDIENTS:

1 TBSP butter, to grease pan, 8 tbsp melted for cake

2 tbsp. fine dry bread crumbs

½ C whole blanched almonds

1 ½ C flour

1 tsp. baking powder

¾ tsp salt

1 1/3 C sugar for cake, 2 tbsp sugar for glaze

2 eggs

½ C milk at room temperature

2 tsp lemon extract, Zest of 2 Meyer lemons for cake, juice for glaze

Heat oven to 350. Use a light colored metal loaf pan, 8x4x3 or so.

Grease with the butter and dust with the bread crumbs. Grind almonds in processor until very fine. Sift flour, baking powder, and salt in bowl.

Mix melted butter and 1 cup sugar in bowl in electric mixer for 1 min. Add eggs one at a time beating just to blend. Add flour mixture and milk in 3 batches, begin and end with flour. Beat about 3 min total. Mix in lemon extract. With spatula fold in zest and almonds. Mixture will be thin. Turn into pan and bake about 65 min, until toothpick comes out clean.

Place cake on cooling rack. Make glaze, by combining sugar and lemon juice in pan over medium heat until sugar is dissolved, 2 min. Do not

boil. Brush glaze over not cake. Once cake has absorbed all liquid and is cool, turn it out of pan and allow to cool more. Once cool, wrap the cake in plastic wrap and let stand at room temperature for 24 hrs before serving. Your house will smell like lemons!!!!