

Lavender Lemon Bundt Cake

Serves 16.

Using shortening grease the bundt pan

For the cake:

3 cups cake flour
1-1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
2 sticks unsalted butter
1-1/2 cups granulated sugar
1 tablespoon dried culinary lavender
4 eggs, lightly beaten
1/2 teaspoon lemon extract
1 cup plain yogurt
1 tablespoon finely grated lemon zest

For the glaze:

2 tablespoons Winding Brook Estate lavender infused honey
1/2 cup sifted confectioners' sugar, plus more for dusting
1 tablespoon fresh lemon juice

Have all the ingredients at room temperature.

Position a rack in the lower third of an oven and preheat to 325°F. Grease and flour a bundt pan; tap out excess flour.

Sift together the flour, baking powder, baking soda and salt; set aside.

With an electric mixer beat the butter on medium speed until creamy and smooth, about 30 seconds. Add the granulated sugar and lavender and continue beating until light and fluffy. Add the eggs a little at a time, beating well after each addition, then beat in the lemon extract.

Reduce the speed to low and add the flour mixture in three additions, alternating with the yogurt and beginning and ending with the flour. Beat each addition until just incorporated. Fold in the lemon zest.

Spoon the batter into the prepared pan, spreading the batter so the sides are higher than the center. Bake until the cake begins to pull away from the sides of the pan and a toothpick inserted into the center of the cake comes out clean, about 1 hour. Transfer the pan to a wire rack and let the cake cool upright in the pan for 15 minutes.

Make the glaze: In a small saucepan over low heat, warm the honey until runny. Place the 1/2 cup confectioners' sugar in a small bowl, add the honey and lemon juice and stir to blend.

Invert the bundt pan onto a rack covered with wax paper. Brush the cake with the glaze. Let the cake cool completely, at least 2 hours, before serving.

Dust with confectioners' sugar just before serving. Garnish with fresh lavender sprigs.