

Triple Citrus Bundt

Servings: 8

Prep Time: 10min

Cook Time: 01h10min

Ingredients

- 3 c. all-purpose flour
- 1/2 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 2 c. granulated sugar
- 1 c. (2 sticks) butter, softened
- 220g. cream cheese, softened
- 2 tsp. grated lemon zest
- 1 tsp. grated orange zest
- 1 tsp. grated lime zest
- 6 large eggs, room temperature
- 4 tsp. vanilla extract

Glaze

- 3 tbsp. orange juice
- 2 tbsp. lemon juice
- 2 tbsp. lime juice
- 1 1/4 c. icing sugar, sifted
- Candied citrus peel, optional

Directions

1. Make the Cake: Preheat oven to 160 degrees C. Grease and lightly flour a 12-cup Bundt pan.
2. In a large bowl, whisk together flour, baking soda, baking powder, cinnamon, and salt. In a second bowl, with mixer on medium speed, beat sugar, butter, cream cheese, and lemon, orange, and lime zest until smooth. Beat in eggs, one at a time, scraping side of bowl as needed and beat in vanilla. In two batches, beat in flour mixture until just combined.
3. Transfer batter to Bundt pan and smooth top. Bake until a toothpick inserted into center comes out clean, about 1 hour. Cool completely on wire rack.
4. Make the Glaze: In a small bowl, add orange juice, lemon juice, lime juice and confectioners' sugar and mix until smooth. Brush all over cooled cake and let sit until somewhat set.
5. Garnish with strips of candied citrus peel, if desired.



