



Makes: 6-8 servings

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

- 6 large egg yolks, room temp
- 1 & 1/2 cups all-purpose flour
- 1 & 1/4 tsp baking powder
- 1/4 tsp salt
- 1 cup granulated sugar
- 1/2 tsp vanilla
- 1/2 tsp lemon extract
- 1/2 cup cold water

Prepare a 6-inch (6 cup) tube pan or 6-cup bundt pan with non-stick spray. (See Chef's Note). Preheat oven to 350°F. Sift flour, baking powder, and salt together.

In a mixing bowl, beat egg yolks until very fluffy and thick, approximately 2 minutes. Gradually beat in sugar and beat 2 minutes on high speed, stopping to scrape the bowl. Reduce speed to low and add vanilla, lemon, and cold water.

Gradually add sifted flour mixture while beating on low, scrape bowl. Beat only long enough to blend, about 1 minute. Pour batter into prepared pan. Bake 30 to 40 minutes or until golden brown or when pick inserted in thickest portion of the cake comes out clean or with dry crumbs.

Cool cake for 15 minutes on wire rack before removing from the pan. Loosen sides of cake from pan with a spatula, then remove from pan. Cool completely on wire rack.

Store in an airtight container 4 days or on countertop or 1 week in the refrigerator.

Chef's Note: This is an easy recipe to double and uses a traditional-sized bundt pan. Just double all of the ingredients and bake for 50-60 minutes.