

## Glazed Lemon Cakes from Everyday Food



GWENDOLYN RICHARDS/CNS

1/2 cup (125 mL) unsalted butter, room temperature, plus more for muffin tin

1 1/2 cups (375 mL) all-purpose flour, plus more for muffin tin

2 teaspoons (10 mL) baking powder

1/2 teaspoon (2 mL) salt

1/2 cup (125 mL) low-fat buttermilk, or plain low-fat yogurt

1 teaspoon (5 mL) vanilla extract

Zest of 1 lemon, finely grated, plus juice, plus 2 tablespoons (25 mL) more lemon juice for the glaze

1 cup (250 mL) granulated sugar

2 large eggs

1 1/2 cups (375 mL) confectioners' sugar

Preheat oven to 350 F (230 C). Butter and flour a 6-cup jumbo muffin tin or 12-cup regular muffin tin. In a medium bowl, whisk the flour with the baking powder and salt. In a small bowl, whisk together the buttermilk, vanilla and lemon zest and juice of 1 lemon. Set aside. With an electric mixer, cream butter and granulated sugar until light. Add eggs one at a time, beating well after each addition. With mixer on

low speed, add flour mixture in three batches, alternating with two additions of buttermilk mixture.

Divide evenly among muffin cups. Bake until a toothpick inserted in centre of a cake comes out clean, 20 to 25 minutes. (Or about 15 minutes for a 12-cup muffin tin. Start checking at the 10-minute mark.) Cool 10 minutes in tin, then cool completely on a rack. Set rack over wax or parchment paper. In a small bowl, stir confectioners' sugar with remaining lemon juice until smooth. Pour over cakes, spreading to edges with a small knife. Let set 30 minutes.

25 min