Delicious Lemon Bundt Cake From Cake Mix With Mascarpone Icing

Servings: 12 to 16
Prep Time: 10 minutes
Cook Time: 40-50 minutes, depending on your oven
Difficulty: Easy

Lemon mascarpone frosting is placed on top of an incredibly moist and tangy lemon bundt cake from a mix that is bursting with the tastes of fresh citrus.

One of Erica's favorite dessert recipes, which is perfect for a potluck, gathering, or Mother's Day, is shared here.

BY ERICA GAMBOA | Published April 2023

Ingredients

For the Cake

- 1 box (15.25 oz.) lemon cake mix (I use Pillsbury Moist Lemon Cake)
- 1 cup water
- ½ cup vegetable oil
- 3 eggs, room temperature (Time-saver: you can quickly warm them in a bowl of extremely warm water for five minutes.)
- 1 cup sour cream (I use full fat sour cream)
- 2 lemons, juiced and zested

For the Icing

- 12 oz. Mascarpone, room temperature
- 1 tsp vanilla extract
- 4 cups powdered sugar, sifted
- 2 to 3 tbsp heavy cream

Decoration

- 1 lemon, sliced and sprinkled with 1 tsp. of granulated sugar for garnish. (Optional)

Directions

1. Preheat oven to 350 degrees.

2. Grease and flour a 10" bundt pan thoroughly. Ensure that you have greased and floured every crevice and set aside.

CAKE

1. In the bowl of your mixer, add cake mix and ingredients according to the box instructions. In this case, add eggs, oil and water and beat for 2 minutes.

2. Add sour cream, lemon zest from one lemon and half of the lemon juice. Mix gently until well combined.

3. Pour batter into the prepared bundt pan and place on the center rack in the oven and bake at 325 degrees for 40-50 minutes. Check at 40 minutes, using a toothpick inserted into the center of the cake to test for doneness. If the toothpick comes out clean or with just a few crumbs on it, it is done.

4. Once the cake is done, remove from the oven and let it cool for 30 minutes or until the cake is cooled completely. Bundt cakes can be temperamental if they are rushed. Removing the cake from the pan before appropriate cooling time can result in the cake sticking. Be patient and do not rush this step!

ICING

1. In a mixing bowl, combine powdered sugar, mascarpone, the remaining half of the lemon zest and lemon juice and vanilla. Using a handheld or stand mixer, mix on medium low speed until well combined but do not over beat.

2. Stream in heavy cream while mixing, starting with 2 tbsp first, then adjust until you reach a thick but pourable consistency and set aside.

DECORATING THE LEMON CAKE

1. By this time, the cake is completely cooled. Take a butter knife and run the knife along the edges of the bundt pan to loosen. Place a serving plate or cake stand over the bottom of the cake, hold firmly and securely and flip. Take a butter knife and tap the top of the pan to help loosen, at this point the bundt pan should come away from the cake very easily and unmold.

2. Take the icing and pour over the top of the cake, allowing the icing to drip along the sides. The amount of icing you pour over the cake is completely up to you. While some like a thick layer of icing, others may not. This final step has no boundary and it is up to you how much or little you want.

3. Serve immediately or chill in the refrigerator. This cake is best enjoyed while at room temperature, if you are refrigerating the cake; take it out about 10 to 15 minutes prior to serving.

NOTE:

I like to garnish this beautiful cake with lemon slices that I sprinkle with granulated sugar, for an added touch of citrus sunshine!

Happy Eating!

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Nutrition

Serving size: 1 slice
Servings: 12

Amount per serving

% Daily Value*

Calories…………..561.24kcal………..28%
Total Fat………….. 26.51g………….. 38%
Carbs………….. 75.6g………….. 29%
Sugars………….. 55.19g………….. 61%
Protein………….. 3.97g………….. 8%
Sodium………….. 174.42mg………….. 9%
Fiber………….. 0.16g………….. 1%

Nutrition information is automatically calculated and is not guaranteed for accuracy.

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

Recipe analyzed by Whisk.com

http://www.hollywoodbeatmagazine.com/Delicious-Lemon-Bundt-Cake-From-Cake-Mix-With-Mascarpone-Icing