BB&H benefit designs INSURANCE SERVICES

Karna's Lemon Turmeric Tea Cake

This recipe is from my daughter and was yum! When life gives you lemons... I make lemon ice cubes to put in my vodka. This cake may be more appropriate.

YOU WILL NEED

1 1/2 cups all purpose flour

2 teaspoons baking powder

1 teaspoon kosher salt

3/4 teaspoons ground turmeric

1 cup sugar, plus 2 tablespoons for dusting the top of the cake before baking

2 tablespoons lemon zest

2 tablespoons freshly squeezed lemon juice

3/4 cup sour cream

2 large eggs

1/2 cup unsalted butter, melted and cooled

Thinly sliced lemon rounds (seeds removed), for topping

Whipped cream, for serving

INSTRUCTIONS

1. Preheat your oven to 350 degrees. Grease a 9 x 4 inch loaf pan with butter and line with parchment paper, leaving an overhang on both sides.

2. Combine the flour, baking powder, salt, and turmeric in a medium bowl.

3. Add the sugar and lemon zest to another bowl and use your fingers to rub the zest into the sugar. Whisk in the sour cream, eggs, and lemon juice.

4. Add the wet mixture to the dry mixture, stirring until blended. Stir in the melted butter.

5. Pour the batter to the loaf pan and smooth the top. Arrange the lemon slices on top and sprinkle everything with sugar.

6. Bake for about 50-60 minutes, or until a toothpick inserted into the center comes out clean. The top should be golden and lemon slices beginning to caramelize. Let cool before removing from the pan, slicing, and serving along with the whipped cream.