

Lemon Juniper Bundt Cake

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Cake Ingredients

- 1 box yellow cake mix
- 1 box instant vanilla pudding mix
- 4 eggs
- ½ cup cold water
- ½ cup vegetable oil
- ½ cup fresh lemon juice
- zest of 2 small lemons (or 1 large)
- whipped cream for serving (optional)

Syrup Ingredients

- ¼ cup water
- 1 cup granulated sugar
- peel of one lemon (pith removed)
- 2 Tbsp. juniper berries, crushed



Directions

1. Prepare the syrup at least 8 hours before making the cake, preferably overnight. Place the juniper berries and lemon peels in a heat-proof bowl and whisk the water and granulated sugar together in a small saucepan. Bring the syrup to a boil and leave to cook, without stirring, for 5 minutes. Remove from heat and immediately pour over the juniper berries and lemon peels. Allow to cool for an hour on the counter, then cover and refrigerate until the cake is baked.
2. Preheat your oven to 325°F. Grease and flour a bundt pan.
3. In a large mixing bowl, combine the cake mix, pudding mix, eggs, water, vegetable oil, and lemon juice. Beat on medium speed for 2 minutes. Fold in the lemon zest.
4. Pour the batter into the bundt pan and shake to distribute evenly. Drop the pan on the counter 5 times to release any air bubbles.
5. Bake the cake for 1 hour, until a toothpick inserted halfway between the center and the edge of the bundt pan comes out clean. Leave to cool for 10 minutes.
6. Using a toothpick or barbecue skewer, poke holes in the bottom of the cake. Strain the lemon juniper syrup, reserving the lemon peel for garnish, and carefully pour it over the cake, leaving it to absorb for at least an hour.
7. Carefully flip the cake onto your serving dish. Garnish with candied lemon peels and/or whipped cream, if desired. Slice and serve. Store in an airtight container for up to one week.