Lemon Bundt Cake

2 sticks butter, softened	**Lemon Syrup**
4 eggs	½ cup lemon juice
2 cups sugar	½ cup sugar
1 T lemon juice	½ tsp lemon zest
2 tsp lemon zest	
1 ½ tsp baking power	**Lemon Cream Cheese Glaze**
3/4 tsp baking soda	2 ounces cream cheese, softened
1/4 tsp salt	1 T lemon juice
1 cup buttermilk	2 T milk or half & half
2 1/3 cup flour	½ cup

Preheat oven to 350. Prepare the bundt pan by greasing it with butter, dusting with sugar, and then spraying the grooves with baker's spray. Cream the butter, sugar, and lemon zest. Add eggs, one at a time, scraping the bowl between each egg. Beat in the lemon juice. Mix the flour, salt, baking power, and baking soda together. Add to the batter, alternating with the buttermilk, starting and ending with the flour. The batter will be thick. Spoon it into the prepared pan. Back for 35-45 minutes. (Baking time depends on the thickness and type of the bundt pan.)

While the cake is baking, make the syrup. Stir the sugar and the lemon zest together. Stir in the lemon juice and dissolve the sugar. Bring to a boil and let boil gently for 3 minutes.

When the cake is done, pour half of the syrup onto the bottom of the cake. Let the cake cook for at least ten minutes, then turn right side up. Let cool for ten more minutes, then remove from the pan. (Thump the sides if it seems to be stuck.)

When the cake is cooled completely, make the glaze by blending all the ingredients until smooth. Add enough milk or half & half to make the consistency that you want, then drizzle over the cake.

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