

Turmeric Glazed Citrus Bundt Cake



Orange and ginger are the perfect pair in this moist cake drizzled with a fragrant sweet turmeric glaze. Delicious!

Ingredients

- 3 tbsp orange zest
- ¼ cup orange juice
- ¾ cup buttermilk
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- ¼ tsp ground cloves
- 1 tsp cinnamon

½ tsp ground ginger
220g unsalted butter (at room temperature)
½ cup packed brown sugar
1 cup sugar
3 large eggs plus 1 large egg yolk
3 tablespoons fresh orange juice
1 tbsp milk
1/2 tsp ground turmeric
2 cups powdered sugar

Method:

1. Adjust oven rack to middle position and heat to 180°C. Spray a bundt pan with non-stick cooking spray and set aside.
2. In a medium bowl combine orange zest, juice, buttermilk and vanilla.
3. In a separate medium bowl whisk together flour, baking powder, baking soda, salt, cinnamon, cloves and ginger.
4. Using a stand mixer fitted with a paddle attachment beat butter and sugar on medium-high for 4-6 minutes until fluffy. Scrape down the sides of the bowl as needed.
5. In a small bowl, whisk together eggs and yolk then add to butter mixture. Mix on medium for 30 seconds, scrape down sides of bowl and mix for an additional 30 seconds.
6. On low speed add flour mixture in three additions, alternating with buttermilk-orange mixture. Mix until just combined.
7. Transfer batter to prepared Bundt pan and spread into an even layer. Bake until top is golden brown and toothpick comes out clean, about 45-55 minutes.
8. Remove pan from oven and transfer to a wire rack for 20 minutes. Reverse pan on a wire rack and remove cake. Allow cake to completely cool.
9. Meanwhile, in a medium bowl, whisk together 3 tablespoons fresh orange juice, milk, turmeric and powdered sugar. Once cake is cool, drizzle glaze over cake and serve.