

Fischer's Lemon Bergamot Gluten-Free Bundt

1 cup unsalted butter
2 cups sugar
1 tsp salt
6 large eggs
1 ½ tsp baking powder
3 cups almond meal
1 large Lemon
3 bergamot tea bags (Earl Gray)

Preheat the oven to 350°F.

Boil the lemon in about ½ inch of water for 2-3 hours. Set aside to cool.

Remove any seeds, puree.

Empty the Earl Grey tea into a small blender – process until powder. Set aside

Cream the butter and sugar.

Add the eggs one at a time, beating well after each addition.

Combine almond meal, baking powder, Earl Grey powder and salt. Whisk and sift.

Add dry ingredients to creamed sugar/butter mixture alternating with the pureed lemon.

Pour mixture into prepared bundt pan (baking goop works best) knock on counter several times to remove air bubble – push batter toward walls of pan to reduce humping.

Bake for 45 minutes. Cover top with foil tent. Bake another 15 minutes. Check every 5 minutes thereafter till toothpick comes out clean. Let cool for about 10 minutes and invert to unmold on cake plate.

For the glaze:

¼ cup water
1 cup sugar
½ cup butter
5 packets True Lemon (or zest and juice of 1-2 lemons)

Bring water and sugar to boil. Add butter and lemon while stirring constantly. Pour, brush or drizzle the glaze over the top of the bundt.