

Lemon Bundt Cake with Glaze

Bright, buttery, and full of sunshine flavor, this Lemon Bundt Cake with Glaze is the dessert that makes every occasion feel special. It combines the tang of fresh lemon juice with the sweetness of a creamy glaze, creating a perfectly balanced cake that’s moist, tender, and irresistibly aromatic. Made with yogurt and oil instead of butter, this recipe guarantees a soft crumb and stays fresh for days. Whether you serve it for brunch, birthdays, or afternoon tea, this cake brings brightness to every table.

Why This Lemon Bundt Cake Is a Must-Bake

Bursting with Real Lemon Flavor

Every bite offers the pure, tangy taste of real lemons. The zest gives fragrance, the juice provides brightness, and the glaze enhances the flavor even more. It’s fresh and naturally sweet, never artificial.

Soft, Moist, and Foolproof

Using yogurt and oil keeps the crumb tender, light, and fluffy. The cake never turns dense or dry, even when made a day in advance. It’s simple to make—no mixer required—and comes out perfect every time.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 20 minutes](#)
- Yield: [16 servings](#)
- Diet: [Vegetarian](#)

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Description

Bright, moist lemon Bundt cake drizzled with a tangy-sweet lemon glaze. Soft, citrusy, and perfect for brunch, tea, or dessert.

Ingredients

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- ☐ Plain whole-milk yogurt – 1½ cups (room temperature)
 - ☐ Eggs – 5 large (room temperature)
 - ☐ Sugar – 1½ cups
 - ☐ Vegetable oil – ¾ cup
 - ☐ Lemon zest – 3 teaspoons
 - ☐ Vanilla extract – ¾ teaspoon
 - ☐ All-purpose flour – 2¼ cups
 - ☐ Baking powder – 3 teaspoons
 - ☐ Kosher salt – ¾ teaspoon
 - ☐ Sugar (for syrup) – ? cup
 - ☐ Lemon juice (fresh) – ½ cup
 - ☐ Butter (soft) – 1 tablespoon
 - ☐ Powdered sugar – 1 cup
 - ☐ Heavy cream or half-and-half – 3–4 tablespoons
 - ☐ Vanilla extract – ¼ teaspoon
 - ☐ Lemon juice (fresh) – 1–2 tablespoons
 - ☐ Lemon zest – 1 tablespoon
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (175°C) and grease a 12-cup Bundt pan.
2. Whisk yogurt, sugar, eggs, oil, lemon zest, and vanilla until smooth.

3. In a separate bowl, whisk flour, baking powder, and salt.
4. Combine dry ingredients with wet ingredients until just mixed. Do not overmix.
5. Pour batter into the prepared pan and bake 45–50 minutes until golden.
6. While baking, make syrup by microwaving sugar and lemon juice until dissolved.
7. Cool cake for 10 minutes in the pan, poke holes, and pour syrup over top.
8. Let cool completely before removing from pan.
9. For glaze, whisk butter, powdered sugar, cream, vanilla, lemon juice, and zest until smooth.
10. Drizzle glaze evenly over cooled cake before serving.

Notes

Use fresh lemons for the best flavor.

Do not overmix to keep the cake light.

Let the cake cool fully before adding the glaze.

Store covered for up to 5 days or freeze for up to 2 months.

- Prep Time: 30 minutes
- Cook Time: 50 minutes
- Category: Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
 - **Calories:** 306
 - **Sugar:** 33g
 - **Sodium:** 160mg
 - **Fat:** 12g
 - **Saturated Fat:** 3g
 - **Unsaturated Fat:** 7g
 - **Trans Fat:** 0g
 - **Carbohydrates:** 45g
 - **Fiber:** 1g
 - **Protein:** 5g
 - **Cholesterol:** 80mg
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Did you make this recipe?

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Choosing the Right Ingredients

The Best Lemons for Baking

Always choose firm, bright yellow lemons with a fragrant aroma. Avoid bottled juice; fresh lemon juice and zest deliver the most vibrant flavor. You'll need about three medium lemons to make both the cake and the glaze.

Yogurt and Oil for Moisture

Whole-milk yogurt provides structure and richness while keeping the cake soft. Vegetable or canola oil ensures consistent moisture. These ingredients create a texture that stays tender even after chilling.

Making the Lemon Cake Batter

Mixing the Wet Ingredients

In a large bowl, whisk together yogurt, sugar, eggs, oil, lemon zest, and vanilla. Whisk until smooth and pale. This simple combination forms the creamy base that holds air and flavor, making the cake rise beautifully.

Adding the Dry Ingredients

In a separate bowl, whisk flour, baking powder, and salt. Slowly fold the dry ingredients into the wet mixture until just combined. The batter should be thick but pourable. Avoid overmixing to keep the crumb soft.

Baking the Lemon Bundt Cake

Preparing and Filling the Pan

Grease a 12-cup Bundt pan with non-stick baking spray that contains flour. Pour the batter evenly into the pan and tap gently on the counter to remove any air bubbles. Smooth the top with a spatula for an even rise.

Perfect Bake Every Time

Bake the cake at 350°F (175°C) for 45–50 minutes, or until golden brown. A toothpick inserted into the center should come out clean. Let the cake cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

Infusing the Cake with Lemon Syrup

Making the Syrup

Combine ¾ cup sugar and ½ cup fresh lemon juice in a microwave-safe bowl. Heat for about 1–2 minutes, stirring every 30 seconds, until the sugar dissolves completely. The syrup should look glossy and translucent.

Applying the Syrup

While the cake is still warm and in the pan, poke holes in the surface using a skewer or fork. Pour the syrup slowly over the cake so it soaks through the crumb. Allow the cake to rest and absorb the syrup before removing it from the pan.

Creating the Lemon Glaze

How to Make It Creamy and Smooth

In a bowl, whisk together softened butter, powdered sugar, lemon juice, cream, vanilla, and zest. Start with a small amount of cream and add more gradually until the glaze reaches a pourable consistency.

Glazing the Cake

Place the cooled cake on a rack and drizzle the glaze evenly over the top. Let it drip naturally down the sides for that classic Bundt look. The glaze sets with a slight sheen, adding both flavor and visual appeal.

Expert Tips for a Perfect Lemon Bundt

Prevent Sticking

Grease every ridge of the Bundt pan thoroughly. A spray with flour or a light coating of sugar helps the cake release easily. Allow it to cool before turning it out.

Balance Sweetness and Tang

Taste your glaze before pouring it. For more tartness, add an extra squeeze of lemon juice. For a creamier finish, add a touch more heavy cream or milk.

Serving and Storage Suggestions

Best Ways to Serve

This cake is delicious on its own, but you can also pair it with whipped cream or fresh berries. Serve it chilled for a refreshing dessert or slightly warmed for a melt-in-your-mouth texture.

How to Store and Freeze

Store the cake covered at room temperature for up to three days or refrigerate it for up to a week. To freeze, wrap slices in plastic wrap and place in an airtight container for up to two months. Thaw overnight in the refrigerator before serving.

FAQs About Lemon Bundt Cake with Glaze

Can I use Greek yogurt instead of regular yogurt?

Yes, full-fat Greek yogurt works well. Thin it slightly with a tablespoon of milk to match the original texture.

Why did my cake stick to the pan?

Bundt pans have intricate designs that require careful greasing. Use baking spray with flour and let the cake cool for 10 minutes before removing.

Can I make this cake in advance?

Yes, it actually tastes better the next day as the lemon flavor deepens. Add the glaze just before serving.

How can I make the glaze less sweet?

Reduce the powdered sugar by a few tablespoons and increase lemon juice for a sharper finish.

Conclusion

This Lemon Bundt Cake with Glaze is bright, refreshing, and incredibly easy to make. The combination of yogurt, oil, and lemon syrup gives it a soft crumb and an unforgettable flavor. Topped with creamy glaze, it's a dessert that looks elegant yet feels homemade and comforting. Whether it's for spring gatherings, Sunday brunch, or a cozy evening treat, this cake will brighten your table and your day. For another crowd-pleasing Bundt dessert, try our [Upside Down Pecan Bundt Cake on AaronRecipes](#) — another showstopper that's as rich and delicious as this one.