

LIMONCELLO RING CAKE

⌘ Cooking Times & Servings

- **Servings:** 8–10
 - **Prep Time:** 10 minutes
 - **Bake Time:** 40 minutes
 - **Cooling Time:** 15 minutes
 - **Total Time:** 1 hour 5 minutes
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Ingredients

- 2 cups **all-purpose flour** (300g)
 - 1/2 cup **sunflower oil** (120ml)
 - 1/2 cup **granulated sugar** (100g)
 - 2 **large eggs**
 - 1/2 cup **whole milk** (100ml)
 - 1/4 cup **limoncello liqueur** (50ml)
 - Zest of 1 **lemon**
 - 2 tsp **baking powder** (8g)
 - Extra **granulated sugar**, for dusting
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Instructions

1☐ Prepare the Batter

1. Preheat oven to **350°F (175°C)**. Grease and flour a **bundt/ciambellone pan**.
2. In a large bowl, whisk **eggs + sugar** until pale and fluffy.
3. Add **sunflower oil, milk, limoncello, and lemon zest**. Mix until combined.
4. Sift in **flour + baking powder**, then **fold gently** until smooth.

2☐ Bake the Cake

1. Pour batter into the prepared pan and smooth the top.
2. Bake for **40 minutes**, or until a toothpick comes out clean.
3. Cool in the pan **10–15 minutes**, then transfer to a wire rack.

3 ☐ Finish & Serve

1. Once fully cooled, dust generously with **granulated sugar** for a sweet, slightly crunchy coating.
 2. Slice and serve with **coffee, tea, or a small glass of limoncello**. ☐ ° ^
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✓ Tips & Tricks

- **Use high-quality limoncello** for the most fragrant lemon aroma. ☐ 7
- **Sift the flour** to keep the crumb light and lump-free.
- **Don't overmix** once the flour goes in—fold gently for an airy cake.
- Want it extra special? Make a quick glaze: **powdered sugar + a splash of limoncello**. ☐
- **Perfect for gifting:** wrap in parchment paper and tie with a ribbon. ☐