



## Pink Grapefruit & Ginger Bundt Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 45-50 mins

### Ingredients

#### Cake:

190g Stork or Unsalted Butter  
190g Caster Sugar  
3 Large Eggs  
220g Self Raising Flour  
2 Balls of stem ginger cut finely  
1 Tbsp Ground ginger  
Zest of 1 grapefruit

#### Drizzle:

50g Caster Sugar  
Juice of a 1/2 Grapefruit

#### Icing:

150g Sieved icing sugar  
Juice of a 1/2 Grapefruit

Crystallised ginger for decoration

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### Method

- Preheat oven to 180 degrees centigrade (160 Fan) Gas Mark 4.
- Grease a Bundt tin with cake release spray. I used a Nordic Ware Fleur De Lis Bundt Pan, Original Cast Aluminium Bundt Tin 10 cup capacity.
- In the bowl of a stand mixer add stork/ butter, caster sugar, eggs, self raising flour and zest of the pink grapefruit.
- Mix on medium speed until all the ingredients are incorporated and smooth.
- Put the mixture into the tin and level the top.
- Bake for 45-50 minutes or until a cake tester comes out clean.
- Meanwhile juice half of the grapefruit and mix with the caster sugar.
- Take out of the oven and turn out of the tin onto a plate or cake stand.
- Brush the grapefruit/ sugar mix over the top of the cake and leave to cool.
- Leave to cool completely while you make the icing.
- To make the icing put the sieved icing sugar and juice of the other half of the grapefruit in a small bowl and mix until smooth.
- Ice the top of the cake with a pallet knife then sprinkle with the crystallised ginger.