

Kitchen Cheat Sheet: Grapefruit Bundt Cake



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Tips & Ingredient Notes

1. Use a no-stick baking spray to grease the bundt pan. It's easier to get in all the areas of the design and less chance of sticking and tearing when it's turned out of the pan.
2. Use fresh grapefruit juice if you can—bottled just doesn't hit the same.
3. Let the cake cool completely before glazing or it'll soak in. (Still delicious, but not as pretty.)
4. Zest and juice your grapefruit the night before if you'll be using fresh grapefruit juice.
5. Want it extra moist? (I know, I know) Brush warm cake with a mix of grapefruit juice & honey that have been simmered together while it's still warm (and before glazing).

Storage

- Counter: Covered, 3 days max.
- Fridge: Up to 5 days (but it dries out, so wrap it tight).
- Freezer: Wrap in plastic + foil. Keeps for 2 months. Thaw on counter.

Faqs

CAN I MAKE THIS IN A REGULAR CAKE PAN?:

You sure can. Just divide between two 8-inch round pans and check the bake time around 30–35 minutes. Fill and frost as desired – I recommend my whipped cream cheese frosting!

IS IT SUPER GRAPEFRUIT-Y?

It's citrus-forward but balanced. If you love lemon cake, you'll be into this.

CAN I DOUBLE THE GLAZE?

Yes. Always yes. More glaze is never a bad idea.

Creative ways to repurpose ruby red grapefruit bundt cake

- Slice and toast with butter for a breakfast treat - or make French toast with it.
- Cube it and layer in a trifle (punch bowl cake) with berries and whipped cream
- Turn stale slices into citrus bread pudding (yes, really)