

Quick & Easy

THE COSTCO WAY

Wonderful® Seedless Lemon Rosemary Cake

Makes 8 servings

Candied Lemons Ingredients:

½ cup water

½ cup sugar

1 Wonderful Seedless Lemon, sliced

Instructions:

In a small saucepan, add water and sugar. Bring to a boil until sugar dissolves. Add lemon slices. Simmer for 15 minutes. Place lemon slices on a plate. Dry uncovered for 24 to 48 hours.

Cake Ingredients:

1 Tbsp plus ½ cup unsalted butter, divided

1½ cups flour

2 tsp baking powder

1 tsp salt

2 tsp rosemary, finely chopped

2 zested and juiced Wonderful Seedless Lemons, divided

1 cup sugar

¾ cup sour cream

2 large eggs

Lemon Glaze (recipe below)

Candied Lemons

Continued on page 2.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**



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Continued.

Instructions:

Preheat oven to 350 F. Lightly grease a loaf pan with 1 Tbsp butter. Line with parchment paper, leaving an overhang on the longer sides. In a large bowl, whisk flour, baking powder, salt and rosemary. Set aside. In a medium bowl, mix 2 Tbsp lemon zest and sugar. Rub with your hands until the sugar is fragrant. Add sour cream, eggs and 2 Tbsp lemon juice. Stir to combine. Fold the wet mixture into the flour mixture. Melt ½ cup butter. Add to mixture. Stir until well combined. Pour batter into prepared loaf pan. Bake for 50 to 60 minutes, or until golden brown and toothpick comes out clean. Cool for 30 minutes. Prepare Lemon Glaze while cake cools. Remove cake from pan. Drizzle with Lemon Glaze. Top with Candied Lemons.

Lemon Glaze Ingredients:

1 cup powdered sugar
2 Wonderful Seedless Lemons, juiced

Instructions:

In a small bowl, combine powdered sugar and 2 Tbsp lemon juice. Whisk vigorously until a smooth glaze forms.

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