Ciambella Italian Bundt cake

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Hello everyone

Ciambella is an easy Italian Bundt cake found in most Italian kitchens. This Italian bundt cake is light and full of lemon flavors.

Most of you know although I am an admire of fancy towering layer cakes, I am a baker of simple cakes. And a lover of bundt cakes because of how easy they are versatile and easy they are to made. You could make a bundt cake everyday for a week and not repeat the same recipe.

This Italian bundt cake is easy to make and uses few ingredients, you probably already have on hand.

This Ciambella Italian bundt cake recipe is my most request cake recipe not only because its easy but its delicious. It’s an impressive cake with not too much effort!!!

Tips for success when making Ciambella Italian Bundt cake

The first tip

When making this Ciambella Italian bundt cake is to beat the eggs and sugar until light. This process takes about 5 minutes.

Second

Be sure to preheat your oven before baking. Baking temperatures can vary depending on your oven check after 35

minutes for doneness by inserting a toothpick in the center and if it comes clean the cake is done. It’s the old fashion way that still works.

Third the right pan is important.

If the pan is too big or too small for this recipe your cake will either be to flat or the batter will be spilling over. A lot of you wanted to know what bundt pan I used. Here is the link to the decorative bundt pan I used in this recipe.

And lastly if you make this recipe please leave me a comment. I love hearing from you. It’s my favorite part!!!

Ingredients

- 5 Eggs
- 1 1/2 cups of sugar
- 1 cup vegetable oil
- 1 cup water
- lemon zest and juice from 2 lemons
- 1 Tablespoon vanilla
- 2 1/2 cups sifted flour
- 1 Tablespoon baking powder

Instructions

1. Preheat oven to 375 degrees
2. beat the eggs with the sugar until light and double in volume about 3 minutes
3. Add the lemon zest, juice , oil , water and vanilla beat until mixed well
4. Mix the sifted flour with the baking powder. Add to the egg mixture slowly mixing just until well incorporated.
5. Bake in a preheated 375 degree oven 35 to 40 minutes.
6. Dust with powder sugar. ENJOY!!!