



# Gluten-Free Lemon Cakes

Somewhere in between a pound cake and a soufflé, these lemon cakes made with Bison Sour Cream are moist, buttery, and gluten free!

Servings	Prep Time	Cook Time	Total Time
8	20m	25m	45m

## Ingredients

- 1 cup Bison Sour Cream
- ¾ cup gluten-free flour blend
- 3 eggs, separated
- 2 Tbsp butter, softened
- ¾ cup sugar
- 1 cup Upstate Farms milk
- 5 Tbsp lemon juice
- 2 tsp lemon zest

## Instructions

1. Preheat oven to 350°F.
2. Whisk together sugar and flour in a large bowl.
3. Whisk together egg yolks and softened butter in a medium bowl.
4. In a second medium bowl, whisk together Bison Sour Cream, milk, lemon juice, and lemon zest.
5. Pour lemon mixture into the egg yolk mixture, whisk.
6. Add egg whites to medium bowl. Using a mixer, mix on high speed until stiff white peaks are formed. Gently fold egg whites into lemon mixture.
7. Pour lemon mixture into large bowl with dry ingredients, combine well to create batter.
8. Coat or spray 4 oz ramekins (8) with oil. Pour batter into each ramekin.
9. Fill a baking dish with 1 inch of hot water. Add ramekins to baking dish.
10. Bake for 20-25 minutes, until knife inserted into center comes out clean.
11. Let soufflé cakes cool completely. Dust with powdered sugar (or top with fruit!), serve, and enjoy!

