Lydia's Lemon Celebration Cake

*My friend Alice bought some of my flour over the holidays and served this cake for a family New Year's Eve party.  Everyone loved it so much that I've made it for every birthday celebration since.  At a recent party a friend who was the first pastry chef at Postrio, here in San Francisco, couldn't believe the cake was made from whole wheat flour and asked for the recipe straight away. Have fun decorating and enjoy!*

### **INGREDIENTS**

* 2  (8 oz.) sticks sweet butter, softened 2 cups of sugar 3 eggs
* 3 cups sonora whole wheat flour
* 1/2 tsp baking soda
* 1/2 tsp salt 1 cup buttermilk 2 Tbs grated lemon zest 2 Tbs fresh lemon juice

### **METHOD**

Preheat oven to 325.  Grease a bundt or angel food cake pan. Cream butter and sugar until light and fluffy.  Beat in eggs, one at a time. Stir dry ingredients into butter mixture alternately with buttermilk.  Add lemon zest and juice.  I use Meyer Lemon.  Pour batter into a well greased bundt pan and bake for about 1 hour to 1  1/4 hours. Test for doneness.  Cool cake well before inverting onto a plate.  Sprinkled powdered sugar on top and, using an angel food cake pan, set flowers in a small votive in the center hole of the cake.  Serve with fresh whipped cream and berries.