Sourdough Bundt Cake

Prep: 15 minutes • Cook: 50–60 minutes

A moist, tender Bundt cake with rich, buttery vanilla notes and a subtle tang from sourdough discard, finished with a simple, silky glaze.

Ingredients

- 1 cup (226 g) unsalted butter (softened)
- 2 cups (400 g) granulated sugar
- 1 cup (240 g) full-fat sour cream
- 1/2 cup (125 g) sourdough discard
- 4 eggs, large (room temperature)
- 2 teaspoons (10 g) vanilla extract
- 3 cups (420 g) all-purpose flour
- 1 teaspoon (4 g) baking powder
- 1/2 teaspoon (3 g) baking soda
- 1/2 teaspoon (2.5 g) salt
- 1 cup (244 g) whole milk
- 2 cups powdered sugar (sifted)
- 1–3 tablespoons milk (for glaze)

Instructions

1. Preheat oven to 350°F (175°C). Grease and flour the sides and bottom of a Bundt pan.

2. In a stand mixer (or large bowl with a hand mixer), cream butter and sugar until light and fluffy. Mix in sour cream and sourdough discard until well combined.

3. With mixer on low, add eggs one at a time, then mix in vanilla.

4. In a separate bowl, whisk together flour, baking powder, baking soda, and salt.

5. With mixer on low, alternate adding one-third of the dry ingredients with one-third of the milk until just combined. Do not overmix.

6. Pour batter into the prepared Bundt pan and tap the pan on the counter a few times to level.

7. Bake for 50–60 minutes, or until a toothpick inserted into the center comes out clean.

8. Cool in the pan for 15–20 minutes, then invert onto a wire rack to cool completely.

9. For the glaze, whisk powdered sugar with enough milk to reach a smooth, pourable consistency, then drizzle over the cooled cake.

Tags: Sourdough, Cake, Dessert, Bundt, Vanilla, Baking