

MEYER LEMON – PLU 3626



Description/Taste

Meyer lemons easily differentiate themselves from a common lemon with their smaller size, smoother, thinner rind and less pronounced mammilla. They are more round than ovate, measuring up to 8 centimeters in diameter. They are a deep, brilliant yellow color. Meyer lemons are highly fragrant; the rinds are full of volatile oils. Their pulp is low in acid, aromatic, floral and sweet. Meyer lemons are only moderately seedy.

Seasons/Availability

Meyer lemons are available year-round, with a peak season in the winter through spring months.

Current Facts

The Meyer lemon, botanically known as *Citrus meyerii*, is believed to be a natural hybrid of a lemon and either a mandarin or a sweet orange. Meyer lemon trees were plagued by disease until 1975 when the University of California re-released the "Improved Meyer Lemon" tree.

Nutritional Value

Meyer lemons are a good source of vitamin C, and a source of potassium, calcium and magnesium. The lemons get their flavor and an antioxidant boost from thymol and limonene, flavonoids that protect the immune system.

Applications

Meyer lemons are used for their fragrant zest and juice, which is sweeter and more floral than a Eureka or Lisbon. Slice lemons thinly and add to pizza. Add zest to butter cookies, cranberry scones, cheesecake batter or macarons. Juice and combine with water and simple syrup for lemonade. Mix juice and zest with egg yolks and butter, then cook into lemon curd. Toss fresh pasta with lemon zest, basil and Parmesan. Combine olive oil with juice and zest and use as a marinade or vinaigrette for asparagus, broccoli, or fresh peas. Meyer lemons will keep in a cool, dry place for 2 to 3 weeks. Refrigerate for extended storage.



vegan meyer lemon coconut bundt cake

One Bowl Vegan Meyer Lemon Coconut Bundt Cake...SO easy and delicious! Make this in one bowl and pour and bake!

- **Author:** Sylvia Fountaine | Feasting at Home Blog
- **Prep Time:** 15 mins
- **Cook Time:** 1 hour
- **Total Time:** 1 hour 15 mins
- **Yield:** 10-12
- **Category:** Vegan Dessert
- **Method:** Baked
- **Cuisine:** Northwest

ingredients

- 1 1/2 Cups sugar
- 2/3 cups olive oil
- 1 can full fat coconut milk (13.5-14 oz)
- 1/2 Cup fresh meyer lemon juice (3 -4 lemons) or use regular lemons
- 3 Tablespoon meyer lemon zest, don't skimp
- 2 tsp vanilla
- 3 Cups all-purpose flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 1/2 Cups shredded coconut (for extra nuttiness, lightly toast!)

Icing:

- 2 T lemon juice
- 1 C powdered sugar

instructions

1. Preheat oven 350F
2. In a large bowl mix (or stand mixer) whisk sugar, oil, coconut milk, lemon juice, zest, and vanilla. Sift in flour, baking powder, baking soda mixing in batches. Mix well after each addition. Add salt and shredded coconut. Stir.
3. *Grease and flour a bunt pan well*, and pour mixture in. (You could also make these into cupcakes, filling 2/3- 3/4 full and baking for 20-25 mins). For Bunt, bake 1 hour. Cupcakes will bake faster....in either case check by inserting a skewer, if it comes out clean, it's done.
4. *Let it cool completely before inverting.*
5. Invert budnt pan gently onto a cake plate. Or easier still, place plate over the bunt cake then invert both. Sprinkle with powder sugar or drizzle the top with icing.
6. To make icing, simply mix ingredients together, let stand 10 minutes, drizzle over cake.
7. Top with toasted coconut if you like. Enjoy your creation!