Strawberry Lemon Bundt	
sugar	2 1/3 c.
eggs	4 whole
canola oil	1/2 c.
flour	3 1/4 c.
xanthan	3/4 tsp
baking powder	2 tsp
salt	1/2 tsp
water	1/4 c.
lemon juice	1/4 c.
lemon extract	1/2 tsp
strawberry jam	3/4 c.
additional flour for dusting the pan	
additional jam for serving	
Instructions:	
Preheat oven to 350.	
Using oil spray, thoroughly coat the inside of the bundt pan. Pour 1/4 cup flour into the oiled bundt pan, and gently shake until the sides are coated with flour. Toss out the excess.	
In a medium sized bowl, weigh out dry ingredients: flour, xanthan gum, baking powder and salt. Gently mix until combined.	
In a separate bowl, measure out the wet ingredients: water, lemon juice, lemon extract and strawberry jam.	
In a stand mixer, measure out the sugar, eggs, and canola oil. Mix on low speed until combined.	
Alternate adding wet and dry ingredients in 3 additions, ending with dry.	
Bake for 55-65 minutes or until toothpick inserted comes out with a few small crumbs.	
Cool for ten minutes, then invert over a plate. Gently shake the pan until the cake releases.	