Lemon Raspberry Bundtinis

Cakes

3/4 cup butter, room temperature

4 ounces cream cheese, room temperature

1 1/2 cups sugar

3 large eggs, room temperature

1 Tablespoon lemon juice

Zest of one lemon

1/2 teaspoon salt

2 teaspoons vanilla

1/4 teaspoon baking soda

1/4 teaspoon baking powder

1 1/2 cups all-purpose flour

1 pint fresh raspberries

Lemon Simple Syrup

1/2 cup lemon juice

1/2 cup sugar

Lemon Icing

1 cup sugar

3 tablespoons lemon juice

Cream together butter, cream cheese and sugar.

Beat in eggs, one at a time.

Mix in lemon juice, zest, salt, vanilla, baking soda and baking powder.

Fold in flour and raspberries by hand.

Pour 1/4 cup batter into each greased mini bundt pan.

Bake 25 - 30 minutes at 350.

Dissolve lemon juice in sugar over medium heat for simple syrup.

Poke holes in cakes and spoon the syrup over top.

Whisk together glaze ingredients.

Drizzle glaze over cooled cakes.