



Lemon Cake

Ingredients

2 Sticks unsalted butter
2 1/2 cups Sugar
4 extra Large eggs
1/3 cup Grated lemon zest
3 cups Flour
1/2 tsp. Baking soda
1/2 tsp. Baking powder
1 tsp. Salt
3/4 cup Buttermilk
1 tsp. Pure vanilla extract

Preparation

Preheat the oven to 350o F. Grease and flour 2 (8½ x 4½) loaf pans. Cream the butter and 2 cups sugar in a bowl and mix until fluffy for about 5 min. While mixing add the eggs 1 at a time, and the lemon zest. Sift together flour, baking powder, salt and baking soda in a bowl. In another bowl, combine ¼ cup lemon juice, the Add flour and

buttermilk mixtures to the batter, divide the batter evenly between pans and smooth the tops. Bake for 45 min to an hour. Combine ½ cup sugar with ½cup lemon juice in a small saucepan and cook over low heat until sugar dissolves. When cakes are done allow to cool for 10 min. Pour glaze and allow to drizzle down the sides.

serves
2 loavs