7 Up® Cake



This is my favorite recipe. My grandmother and mother used to make this when I was a child. It is absolutely wonderful! You can substitute 7Up® for milk in the glaze.

By JSWERVE0712



Prep: 30 mins

Cook: 1 hr 15 mins

Total: 1 hr 45 mins

Servings: 16

Yield: 19-inch fluted tube pan

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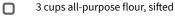
Ingredients

Cake:

- 3 cups white sugar
- 1 1/2 cups butter, softened

Local Offer

5 eggs



2 tablespoons lemon extract

1 cup lemon-lime carbonated beverage (such as 7Up®)

Glaze:

1 cup sifted confectioners' sugar

¼ cup milk





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Directions

Preheat oven to 325 degrees F (165 degrees C). Generously grease a fluted tube pan (such as Bundt®).

Beat white sugar and butter together in a bowl using an electric mixer until creamy and smooth; add eggs, 1 at a time, mixing well after each addition. Stir flour, 1 cup at a time, blending well after each addition until batter is smooth; stir in lemon extract. Mix lemon-lime beverage into batter and pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 1 hour 15 minutes. Remove cake from pan immediately.

Beat confectioners' sugar, milk, and vanilla extract together in a bowl using an electric mixer on medium until glaze is smooth. Pour glaze over warm cake.



Nutrition Facts

Per Serving:

449 calories; 19.1 g total fat; 104 mg cholesterol; 148 mg sodium. 65.3 g carbohydrates; 4.7 g protein;

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