

Lemon Cake

Printed from Lemon Recipes at <http://www.lemonrecipes.net/>

Ingredients:

3 medium eggs.
3 cups of flour.
2 cups of sugar.
1 cup of buttermilk.
½ cup of shortening.
¼ cup of butter.
2 tablespoons of lemon juice.
2 teaspoons of grated lemon rind.
1 teaspoon of vanilla.
½ teaspoon of salt.
½ teaspoon of soda.
Lemon glaze.

Directions:

Preheat your oven to 350°F (175°C).

In a suitably sized mixing bowl, cream the sugar, shortening, and butter.

Individually add each egg, mixing thoroughly.

Combine the flour, salt and soda; then add to creamed mixture alternately with buttermilk.

Stir in the lemon juice, grated rind and vanilla. Mix thoroughly.

Pour into a greased 10-inch tube pan.

Bake for 60 minutes.

Once cooked, remove from oven while still hot, and pour lemon glaze over top.