

# Imperial Cake

written by The Recipe Exchange | August 13, 2023

## **Ingredients**

1 lb. Imperial® Margarine (or any brand margarine)  
1 lb. sifted powdered sugar  
6 lrg. eggs – room temperature  
3 cups sifted cake flour

## **Directions**

Beat margarine until light yellow. Slowly beat in powdered sugar until light and fluffy. Slowly beat in eggs one at a time. Carefully fold in flour by hand.

Pour into a greased and floured angel-food or bundt cake pan.

Bake in a 350 degree oven for 70 minutes, or until a toothpick inserted in center comes out clean.

\* May be frosted or served with strawberries, lemon pudding, or whipped cream.