

Lady Bird's Lemon Cake

written by The Recipe Exchange | May 17, 2016

Ingredients

3/4. Cup Margarine or Butter
1 1/4 Cups Sugar
8. Egg Yolks
2 1/2. Cups Sifted Flour
3. Teaspoons Baking Powder
1/2. Teaspoon Salt
3/4. Cup Milk
1. Teaspoon Vanilla
1. Teaspoon. Grated Lemon Peel
1. Teaspoon Lemon Juice

Directions

In a large mixing bowl cream margarine and sugar until fluffy
In a separate bowl beat egg yolks until light and lemon colored, blend into creamed mixture.
Sift together flour, baking powder and salt three times. Add alternately with milk
Add vanilla, lemon peel and lemon juice and beat well.

Bake in a well greased and floured Bundt pan or Tube Pan at 325 degrees for one hour or until a toothpick comes out clean after inserted into the cake

Top cooled cake by sprinkling powdered sugar or vanilla or lemon glaze