

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.