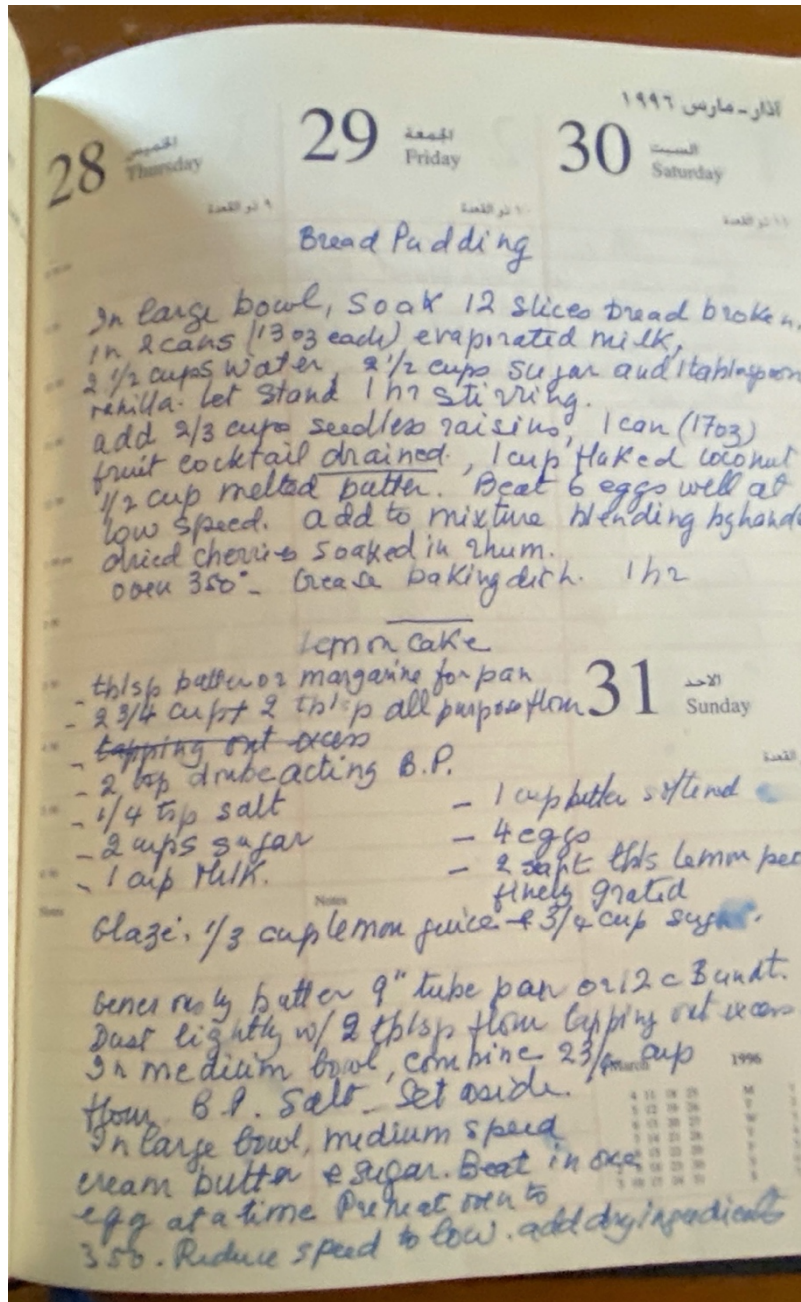


# Aida's Lemon Cake



## Lemon Cake:

- (1) TBS butter or margarine for pan
- 2 & 3/4 cup + 2 TBS all-purpose flour
- 2 TSP double acting Baking Powder
- 1/4 TSP salt
- 2 cups sugar
- 1 cup milk
- 1 cup butter softened
- 4 eggs
- 2 TBS Lemon Peel finely grated

## Glaze:

1/3 cup lemon juice & 3/4 cups sugar

Generously butter 9" pan or bundt pan

Dust lightly w/2 TBS flour, tapping out excess

In medium bowl, combine 2 3/4 cup flour, baking powder, salt – Set aside

In large bowl, medium speed, cream butter & sugar.

Reduce speed to low

Add dry ingredients

Beat in one egg at a time.

Add the flour and the milk alternately starting and ending with flour.

Finally add lemon peel.

Bake in 350 F oven for approximately 1h 10 minutes

Stand in pan for 5 minutes

Invert on wire rack placed on wax paper

Brush glaze over hot cake