



WMPC'S LEMON POUND CAKE

Ingredients

½ lb butter

2 ½ cup sugar

½ cup shortening (crisco)

6 eggs

*½ tsp lemon extract (plus a little more if you like it
lemony)*

½ tsp vanilla extract

2 ½ cup all purpose flour

½ tsp baking powder

½ tsp salt

1 cup milk

*GLAZE: about ½ - 1 cup of powdered sugar, a couple
TBS of milk or water, ½ tsp lemon extract*



Instructions

Preheat your oven to 350 degrees

In a large bowl cream together with a mixer your first 3 ingredients. Make sure scrape down the sides. Mix together until creamy.

Then add eggs in one at a time followed by the extracts. If you want a stronger lemon flavor add in a extra ½ tsp of lemon extract.

While the eggs are mixing in, sift together the dry ingredients. If you don't have a sifter use a whisk to mix your dry ingredients together.

Next you want to alternate adding flour and milk to the wet mixture starting and ending with flour. Scrape the bowl and then continue to mix on medium until the batter looks glossy. May take a couple to a few minutes.

Take a bundt pan and grease well with crisco. Add a couple TBS of flour and shake around coating pan.

Pour batter in the pan and bake in the oven for 1 hour.

Check to see if it's done with a knife check.

Let cool for 10-12 minutes before turning out.

GLAZE: mix powder sugar, a couple TBS of milk or water, ½ tsp lemon extract. Add as much milk or water you would like to get the consistency you would like and then drizzle over the cooled cake.