

Glazed Lemon Cake

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 sticks sweet butter,
softened
2 cups granulated sugar
3 eggs
3 cups unbleached all-
purpose flour, sifted
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
2 tightly packed
tablespoons grated lemon
zest
2 tablespoons fresh lemon
juice
LEMON ICING
1 pound confectioner's
sugar
8 tablespoons (one stick)
sweet butter, softened
3 tightly packed
tablespoons grated lemon
zest
1 1/2 cups fresh lemon juice*

Preheat the oven to 325 degrees. Grease a ten inch tube pan.

In a bowl, cream the butter and sugar until light and fluffy. Beat in the eggs, one at a time, blending well after each addition.

In a bowl, sift together the flour, baking soda and salt. Stir the flour mixture into the egg mixture alternately with the buttermilk, beginning and ending with the flour mixture. Add the lemon zest and juice.

Pour the batter into the prepared tube pan. Set the tube pan on the middle rack of the oven. Bake for one hour and 5 minutes or until the cake pulls away from the sides of the pan and a toothpick inserted in the center comes out clean.

Make the icing: In a bowl, cream the sugar and butter thoroughly. Mix in the lemon zest and lemon juice.

Cool the cake in the pan, set on a rack, for 10 minutes. Remove the cake from the pan.

Spread the icing on the cake at once, while the cake is still hot.

Per Serving (excluding unknown items): 3734 Calories; 18g Fat (4.1% calories from fat); 28g Protein; 898g Carbohydrate; 2g Dietary Fiber; 645mg Cholesterol; 2175mg Sodium. Exchanges: 2 1/2 Lean Meat; 2 1/2 Fruit; 1 Non-Fat Milk; 1 1/2 Fat; 57 Other Carbohydrates.