

Golden Pound Cake with Lemon Glaze

*Mrs G Kennedy Harrison
St Timothy's - Hale Schools - Raleigh, NC - 1976*

*2 1/2 sticks butter, softened
3 cups sugar
3 cups flour, sifted
1/4 teaspoon salt
1 teaspoon lemon extract
6 eggs
1 level teaspoon baking powder
1 teaspoon vanilla extract
1 cup undiluted canned milk
LEMON GLAZE
one lemon, grated with seeds removed
powdered sugar*

Preheat the oven to 350 degrees.

Grease a tube pan well with butter and flour evenly.

In a bowl, blend the butter, sugar, lemon extract and vanilla extract until creamy. Add the eggs and beat until thick.

In a bowl, add the salt and baking powder to the sifted flour. Add the flour mixture and milk to the batter. Blend until mixed well.

Place the batter into the tube pan.

Bake for one hour.

Make the glaze: In a bowl, grate the lemon and remove the seeds. Add powdered sugar until a light spreading consistency is attained. After the cake has cooled, spread the glaze evenly over the cake.

Per Serving (excluding unknown items): 6184 Calories; 263g Fat (37.9% calories from fat); 79g Protein; 890g Carbohydrate; 11g Dietary Fiber; 1893mg Cholesterol; 3796mg Sodium. Exchanges: 19 Grain(Starch); 5 Lean Meat; 48 1/2 Fat; 40 1/2 Other Carbohydrates.