

---

# Lemon Pound Cake

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 cup butter**

**3 cups sugar**

**5 eggs**

**1 teaspoon vanilla**

**1/4 teaspoon salt**

**1/2 teaspoon baking soda**

**3 cups flour**

**1 cup butter, milk**

**GLAZE**

**1/2 cup lemon or orange juice**

**1 cup sugar**

**1 teaspoon orange flavoring**

In a bowl, cream the butter and sugar. Add the eggs one at a time, beating after each. Add the vanilla and salt.

In a bowl, dissolve the baking soda in buttermilk and add alternately with the flour.

Pour into a greased and floured tube pan.

Bake at 350 degrees for one hour or until done.

Make the glaze: In a saucepan, bring the juice and sugar to a boil. Remove from the heat and cool. Add the flavoring. Pour over the cake while it is still in the pan and let cool completely or even overnight before removing from the pan (This lets the glaze soak in and gives the cake a delicious flavor).

Yield: 10 to 12 servings

## **Dessert**

---

*Per Serving (excluding unknown items): 6475 Calories; 212g Fat (29.2% calories from fat); 72g Protein; 1089g Carbohydrate; 11g Dietary Fiber; 1557mg Cholesterol; 3401mg Sodium. Exchanges: 19 Grain(Starch); 4 Lean Meat; 38 1/2 Fat; 53 1/2 Other Carbohydrates.*