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# Sprite Cake

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

**1 1/2 cups butter or margarine**

**3 cups sugar**

**5 eggs**

**3 cups flour**

**1 teaspoon butter flavoring**

**2 tablespoons lemon extract**

**3/4 cup Sprite**

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

Add the flour, flavoring, extract and Sprite. Pour the batter into a greased and floured tube pan.

Bake at 325 degrees for 1-1/2 hours.

(For something different, add Fresca in place of the Sprite.)

Yield: 10 to 12 servings

## **Dessert**

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*Per Serving (excluding unknown items): 6528 Calories; 304g Fat (41.6% calories from fat); 73g Protein; 888g Carbohydrate; 11g Dietary Fiber; 1805mg Cholesterol; 3174mg Sodium. Exchanges: 19 Grain(Starch); 4 Lean Meat; 57 Fat; 40 Other Carbohydrates.*