



Garden Fresh Farm Recipes

Lemon - Lime Pound Cake

This recipe is based on a classic Southern favorite called 7UP Pound Cake, which was created in the 1950s when the soda company suggested using its soft drink instead of other liquid in pound cake recipes. The result: one of the best, and simplest, cakes you'll ever make.

Ingredients:

1 1/2 cups butter, softened
3 cups sugar
5 large eggs
2 tablespoons lemon zest
1 teaspoon vanilla extract
1 teaspoon lemon extract
3 cups all-purpose flour
1 cup lemon-lime soft drink (such as 7UP)
Shortening
Lemon-Lime Glaze (see recipe below)
Candied Lemons (optional - see recipe below)
Garnish: lime rind twists



Directions:

Preheat oven to 350°. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar; beat at medium speed 3 to 5 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Stir in lemon zest and extracts.

Add flour to butter mixture alternately with lemon-lime soft drink, beginning and ending with flour. Beat at low speed just until blended after each addition. Pour batter into a greased (with shortening) and floured 10-inch Bundt pan.

Bake at 350° for 1 hour and 5 minutes to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean, shielding with aluminum foil after 45 to 50 minutes to prevent excessive browning. Cool in pan on a wire rack 10 minutes; remove cake from pan to wire rack.

Spoon Lemon-Lime Glaze over warm or room temperature cake. Top cake with Candied Lemons, if desired.

(From Southern Living)