

7-UP LEMON POUND CAKE

INGREDIENTS

- 1-1/2 cups butter
- 3 cups sugar
- 5 eggs
- 3 cups flour
- 2 tbsps lemon extract
- 3/4 cup of 7 UP

CREAM CHEESE GLAZE

- 4 cup confectioners' sugar , sifted
- 8oz cream cheese softened
- 1 teaspoon vanilla extract
- 1/4 tsp salt
- 1/2 sticks butter, softened

PREP TIME

- Prep | 15 m
- Cook | 1hr 30 min
- Ready in | 1hr 45 min

PROCEDURE

01

Preheat oven to 325 degrees F. Mix butter and sugar well. add eggs and beat thoroughly. Add flour and beat well. add lemon extract and 7-Up.

02

Pour into greased and floured cake pan. Bake in preheated 325-degree oven for 1 to 1 1/2 hours until toothpick inserted into cake comes out clean.

03

Cool in pans on wire rack 5 minutes. Remove from pans; Glaze with Icing when cool.