

Lemon Delight Pound Cake

Contributed by Angie Pangie
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The most lemon-y lemon pound cake you will ever eat! My Daughter, Zarthax (not her real name!) LOVES this cake.

From: The Pillsbury Cookbook

INGREDIENTS

Cake

- 2 1/2 cups all purpose flour
- 1 1/2 cups sugar
- 3 tsp baking powder
- 1/2 tsp salt
- 3/4 cup apricot nectar or orange juice
- 3/4 cup oil
- 2 tsp lemon extract
- 4 eggs

Glaze

- 1 1/2 cups powdered sugar
- 1/2 cup lemon juice

Directions

- Heat oven to 325 degrees.
- Generously grease and flour 12-cup fluted tube pan.
- In large bowl, combine cake ingredients.
- Blend on low speed until ingredients are moistened; beat 3 minutes at medium speed.
- Pour into prepared pan.
- Bake for 40 to 50 minutes or until toothpick inserted in center comes out clean.
- Remove cake from oven. Prick deeply every inch with fork.
- In small bowl, blend glaze ingredients until smooth.
- Spoon half of glaze over hot cake in pan.

- Let stand 10 minutes; invert onto serving plate. Spoon remaining glaze over cake.