

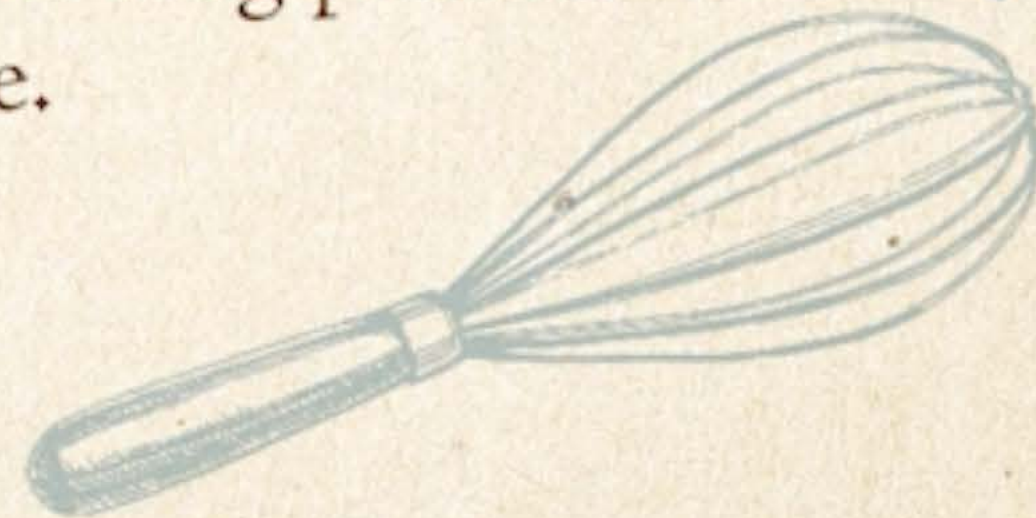
BRO. PAUL'S LEMON POUND CAKE



Instructions:

1. Grease and flour a 10-inch tube pan. In a large bowl combine all ingredients except glaze ingredients.
2. Beat for 3 minutes at medium speed. Pour into prepared pan.
3. Bake at 325° for 40 to 50 minutes or until a toothpick inserted in center comes out clean.

Glaze (optional): Prick cake deeply with a fork across the whole top. Blend glaze ingredients until smooth. Spoon half of glaze mixture over warm cake in pan. Let stand for 10 minutes, invert onto serving platter. Spoon remaining glaze over cake, serve.



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Cake Ingredients:

- ✦ 2 ½ cups flour
- ✦ 1 ½ cups sugar
- ✦ 3 teaspoons baking powder
- ✦ ½ teaspoon Salt
- ✦ ¾ cup orange juice
- ✦ ¾ cup vegetable oil
- ✦ 2 teaspoons lemon extract
- ✦ 4 eggs

Glaze Ingredients:

- ✦ 1 ½ cups powdered sugar
- ✦ ½ cup lemon juice

