Lemon Cake

Cake Ingredients

3 eggs 2 T butter 3/4 cup lemon juice 1 1/2 cup <u>Baking Blend</u> 1/4 cup + 2 Tablespoons <u>Sweet Blend</u> 1 Tbsp baking powder

Cake Directions

- 1) Cream butter and <u>Sweet Blend</u> in mixer.
- 2) Add eggs and mix until well incorporated.
- 3) Mix <u>Baking Blend</u> and baking powder in separate bowl.
- 4) Alternate adding <u>Baking Blend</u> mix and lemon juice until it is all added and well mixed.
- 5) Pour into a greased cake pan (I used an 8" round pan sprayed with coconut oil spray.)
- 6) Bake at 350 for 30 minutes.
- 7) Let the cake sit for 5-10 minutes before turning out onto rack to cool.

Cream Cheese Frosting Ingredients

2 Tbsp butter4 oz cream cheese2 Tbsp <u>Sweet Blend</u> (ground in coffee grinder) pinch salt

Directions: Cream butter and cream cheese, then add <u>Sweet Blend</u> and salt. Mix until nice and creamy, then frost your cake!

Idea: Double both the cake ingredients and the frosting ingredients to make either an 8" double layer cake or a 9x13 cake.