

Lemon Bundt Cake

1 c. butter
6 eggs
Zest of 1 lemon
Juice of 2 lemons
1 tsp. baking soda
1 c. milk
1 tsp. salt
3 c. flour

Cream the eggs and butter together until light and fluffy. Mix 2 T of the lemon juice into the milk to sour it. Stir the baking soda into the milk. Combine into the creamed mixture. Add the salt and lemon juice and zest. Blend in the flour. Pour it all into a greased and floured bundt pan and bake at 350 degrees for 1 hour.

Lemon Glaze:

Put $\frac{1}{2}$ c. of lemon juice and $\frac{1}{2}$ and $\frac{1}{2}$ c. sugar into a small sauce pan. Heat, stir and melt until it thickens into syrup. Poke holes with a skewer or fork in the cake and brush the glaze on the cake after it has cooled.

Lemon Frosting:

$\frac{1}{4}$ c. of softened butter, 2 c. powdered sugar, 2 T. milk or cream,
lemon juice

Mix the butter into the sugar. Add the milk and mix. Gradually add lemon juice and mix to make a slightly flowing frosting. Pipe onto the cake.