

Lemon Butter Cake

With Lemon Glaze



- 1 stick of butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 1/2 cups flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 lemons, zested & juiced 1 teaspoon vanilla
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- 1 lemon, zested and juiced
- 1 1/2 cup of powdered sugar

Preheat oven to 350.

In a mixer fitted with the paddle attachment. Cream together butter and sugar for 3 minutes. Add eggs. In a separate bowl, combine flour, baking powder, soda and salt. In another separate bowl, combine milk, lemon juice, zest and vanilla. Add half of the wet ingredients to the butter sugar mixture, mix for 5 seconds, then add half of the dry and mix for 5 seconds. Repeat with second half, ending with dry ingredients. Pour batter into loaf pan – I like to line mine with parchment paper.

Bake for 35-40 minutes until a cake tester comes out clean.

For glaze, mix together powdered sugar and lemon juice until smooth. Pour over slightly warm cake. Top with lemon zest.