

## Lemon Pound Cake

### Cake-

2 ½ c All purpose flour

1 ½ c sugar

3 tsp baking powder

½ tsp salt

¾ c orange juice

¾ c oil

2 tsp lemon extract

4 eggs

### Glaze-

1 ½ c powdered sugar

½ c lemon juice

Heat oven to 325. Generously grease and lightly flour a 12 cup fluted tube pan. In large bowl, blend all cake ingredients at low speed until moistened. Beat 3 minutes at medium speed. Pour batter into prepared pan. Bake at 325 for 40 to 50 minutes or until toothpick in center comes out clean. Prick cake deeply every inch with a long tined fork. In a small bowl, blend glaze ingredients until smooth. Spoon half of glaze over hot cake in pan. Let stand 10 minutes. Invert into a serving plate and spoon remaining glaze over cake.