

Lady Bird's Lemon Cake

Amount	Measure	Ingredient - Preparation Method
3/4	cup	butter
1 1/4	cups	sugar
8		egg yolk
2 1/2	cups	sifted all purpose flour
3	teaspoons	baking powder
1/2	teaspoon	salt
3/4	cup	milk
1	teaspoon	vanilla
1	teaspoon	lemon peel - grated
1	teaspoon	lemon juice

In a large bowl, cream butter and sugar until light and fluffy. In a separate bowl, beat egg yolks until light and lemon colored; blend into creamed mixture. Sift together flour, baking powder and salt; resift three times. Add the sifted ingredients in thirds, alternating with the milk. Add vanilla, lemon peel, and lemon juice. Beat 2 minutes.

Bake in a greased and floured 10-12 qt bundt pan at 325 for one hour.

Cool in pan 10-15 minutes; invert on wire rack to continue cooling. Serve with powdered sugar.