

7Up Cake

- ❖ 3 cups sugar
- ❖ 1 ½ cups butter (room temp.)
- ❖ 3 cups flour
- ❖ ¾ cup 7up
- ❖ 5 eggs
- ❖ 2 tablespoons lemon extract
- ❖ Orange Glaze

1. Preheat oven at 350°. Grease and flour a 12-cup bundt pan.
2. Combine 1 cup sugar and 1 stick of butter until creamy; repeat until all sugar and butter are used.
3. Beat in flour alternately with 7up, beginning and ending with flour.
4. Beat in the eggs one at a time until smooth.
5. Beat in lemon extract until smooth.
6. Pour into prepared bundt pan.
7. Bake for 72 minutes or until toothpick comes out clean. Turn out of pan and place on a rack to cool.
8. You can serve the cake plain or drizzle orange glaze on top. Once glazed sit it in the refrigerator to chill.



Orange Glaze

- ❖ 2 cups powdered sugar
- ❖ orange juice

1. Combine powdered sugar with enough orange juice until you have the consistency you like to pour over cake.