

# Lemon 7 UP Pound Cake Recipe

## Ingredients

### From Scratch Ingredients:

- 5 eggs
- 3 cups self rising flour
- 3/4 lb butter, softened (3/4 LB of butter equals 3 sticks)
- 3 cups sugar
- 2 tablespoons lemon Juice (real or squeeze kind is fine) or extract if you want a deeper lemon flavor
- 3/4 cup carbonated lemon-lime beverage, any brand

### Ingredients using Box Cake Mix

- one box of yellow cake mix
- 4 eggs
- 3/4 cup of vegetable oil
- 1- 4 ounce box of instant lemon pudding
- 3/4 cup of carbonated lemon lime soda of your choice/any brand

### Lemon Glaze Ingredients:

- 1 cup powdered sugar
- 2 tablespoon lemon juice
- 1 teaspoon of milk

## Instructions

### From Scratch Directions:

1. Mix butter and sugar together for about 10 minutes.
2. Add in your eggs-1 at a time, beating after each is added in.
3. Add in flour and lemon extract/juice.
4. Fold in your lemon-lime soda of choice.

5. Pour into well-greased 12-cup Bundt pan
6. Bake at 325 degrees for 1 to 1 hour & 15 min or until fully set
7. Remove from oven and transfer to wire rack to cool, then drizzle your glaze on top
8. ENJOY!

#### Directions using Box Cake Mix

1. Preheat your oven to 325F
2. Grease your bundt pan
3. In a separate large bowl combine all the cake ingredients, plus pudding and the soda and mix well
4. pour the mixed batter into the greased bundt pan
5. Bake for about 45 to 55 minutes or until set
6. allow to cool completely before removing from the pan
7. top with Glaze
8. ENJOY!

#### Make Lemon Glaze-

1. Both recipes from scratch and from the box mix use the same easy, delicious glaze
2. Mix powdered sugar and lemon juice and milk together and drizzle on cooled cake once removed from the pan..

Source : [allrecipes.com](http://allrecipes.com)