

Al Capone on **ALCATRAZ**

Natalie's

Favorite Lemon Cake

- 1 stick butter
- 1 ½ cups sugar
- 2 cups flour
- 1 tsp baking soda
- ½ tsp salt
- 1 cup buttermilk
- 2 T lemon juice
- The zest of one lemon
- 3 eggs

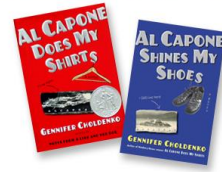
LEMON FROSTING (GLAZE)

- 1 ½ cups powdered sugar
- 1 stick butter
- 1 T lemon juice
- The zest of one lemon

1. Preheat oven to 325°.
2. Melt butter.
3. Mix melted butter with sugar, flour, baking soda, salt, buttermilk, lemon juice and lemon zest.
4. Set aside a spoonful for kids (real kids or the grown-up kind) who like to taste the batter.
5. Mix eggs in a separate bowl.
6. Add eggs to batter.
7. Grease cake pan. (8½ x 8½ inch pan works nicely.)
8. Bake 45-50 minutes. You should be able to stick a knife in the center and have it come out clean.

FROSTING (GLAZE) PREPARATION

1. Melt butter.
2. Mix with powdered sugar, lemon juice and lemon zest.
3. While the cake is baking, put the frosting in the refrigerator.
4. When the cake is cool, frost.



books by
Gennifer Choldenko



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