



CAROLYNN'S SUNNY CITRUS POUND CAKE

SUBMITTED BY: Carolynn Stein, Unit clerk - Surgery

This is a light and delicious cake. I have made this several times for pot lucks and it is ALWAYS a hit. I have shared this recipe with many of my friends and co-workers and it has become a favorite of theirs also.

DIRECTIONS:

INGREDIENTS:

Cake

3 cups all purpose flour
¾ tsp salt
½ tsp baking powder
½ tsp baking soda
1 cup softened butter
2 ¼ cups sugar
4 eggs
1/3 cup orange juice
1 TBSP grated orange rind
2 tsp grated lemon rind
¾ cup vanilla yogurt

Glaze

1/3 cup sugar
¼ cup lemon juice

1. **Cake:** Combine flour, salt, baking powder and baking soda; set aside. Cream butter and sugar on medium speed of electric mixer until well blended. Add eggs, one at a time, beating lightly after each addition until smooth, then beat on high speed until thick and creamy, about 5 minutes. Add rinds. Add dry ingredients alternately with yogurt and orange juice, beating on low speed until blended. Spread batter in greased and floured 10" tube or bundt pan. Bake at 350 for 65 – 75 minutes, or until toothpick inserted in centre comes out clean. Cool 10 minutes in pan, then remove to wire rack.
2. **Glaze:** Heat sugar and juice together, stirring to dissolve sugar. Poke holes with fork in surface of warm cake. Brush glaze over cake, letting it soak in. Cool cake completely before slicing.
3. **Tip:** If not using, a simple dusting of icing sugar is a nice finish. Omit glaze if freezing cake.