

Suzy's Lovely Lemon Pound Cake

7/8 cup margarine or 200 grams *super super soft*

2 2/3 cups sugar

6 eggs

3 cups flour

1 teaspoon baking powder

1 teaspoon salt

1 cup milk/soy milk

Juice of one lemon

Grated peel of 2 lemons

1 teaspoon vanilla

Yields 2 9 X 5 loaf pans

Directions:

Preheat the oven to 350 F.

Beat together the margarine and the sugar for 13 minutes until very light, almost white in color. Add the eggs one at a time, beating in each one separately till incorporated between each addition.

Add lemon juice and lemon peel and beat.

On one side add in the flour, baking powder and salt, and on the other side add vanilla and the milk or soy milk. Mix all together just till smooth and creamy do not over beat.

Take two 9 x 5 loaf pans and line them with parchment paper. Pour the batter evenly divided into the pans and smooth the tops. Bake for approximately one hour, or till golden brown and when checked with a wooden toothpick it comes out clean with no crumbs sticking to it.