

CAKES

LEMON SHEET CAKE†

(ZITRONENKUCHEN AUF DEM BLECH)

Cake:

- 2 1/3 cups flour
- 1/2 cup cornstarch
- 3 teaspoons baking powder
- 3 sticks 24 tablespoons butter or margarine (at room temperature)
- 1 1/3 cups sugar
- 1 teaspoon vanilla extract
- 6 eggs
- Grated yellow rind of two large lemons
- 2 tablespoons lemon juice

Glaze:

- 1 2/3 cups powdered sugar
- 4-5 tablespoons lemon juice

Prepare pan: line a pan (10" X 16" X 1") with parchment paper. Sift together flour, cornstarch and baking powder. Set aside. Place the butter or margarine in a large bowl. Add sugar and vanilla extract and beat until creamy. Add the rinds of the lemons and add eggs one at a time, beating as each egg is added to incorporate the eggs into the mixture and making sure all the ingredients are mixed well. While beating at low speed drop in the flour a tablespoon at a time and then the 2 tablespoons lemon juice until well mixed. Spread the mixture into the prepared pan and bake in a preheated oven at 375° for 20-30 minutes. Let the cake cool several minutes and then invert the cake onto a platter carefully removing the paper. Sift the powdered sugar and stir in the lemon juice creating a smooth glaze. Spread over the cake.

Makes 1 cake

