

Homemade 7up Pound Cake

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Cooking With Carolyn

Ingredients

Yield: 12 to 16 Servings

1½ Cups Unsalted Butter, room temperature
3 Cups Granulated Sugar
5 Whole Eggs, room temperature
1 Tablespoon Lemon Extract
1 Teaspoon Pure Vanilla Extract
8 Ounces 7up Lemon Lime Soda, room temperature
3 Cups Cake Flour (Recommend: Swan's Down Cake Flour)
Additional butter & cake flour to coat the inside of the bundt cake pan

Optional Icing:

1 Cup Powdered Sugar
2 Tablespoons 7up Lemon Lime Soda (or Ginger Ale)

Directions

Preheat oven to 350 degrees

In a large bowl using a hand mixer, blend the butter and sugar until light and fluffy, takes about 5 minutes. Next, add the eggs to the batter one at a time until each one is thoroughly blended. Add the lemon and vanilla extracts, mix well.

Next, add the cake flour and 7up to the batter alternately beginning and ending with flour. Be sure to stop periodically to scrape down the sides of the bowl. Mix on medium speed (Here's the rhythm: 1 cup flour, mix; ½ cup 7up, mix; 1 cup flour, mix; ½ cup 7up, mix; and the last cup of flour, mix.) The batter should be well incorporated.

Finally, using your hand or clean paper towel, rub the inside of a bundt, or angel food, cake pan with room temperature butter, just a thin even coating. Then put about a ¼ cup of cake flour into the pan and roll it around allowing it to stick to the butter in the pan, again, just a thin coating. Shake out the excess flour. Pour the cake batter into the cake pan evenly. Bake at 350 degrees for about 1 hour and 10 minutes or just until a wooden skewer comes out clean.

Cool the cake in the pan for 10 to 15 minutes, remove and place it on a plate or cooling rack to finish cooling for about an hour.

In a medium bowl, combine the powdered sugar and Lemon Lime soda. Whisk until combined and pour evenly over the cake.