

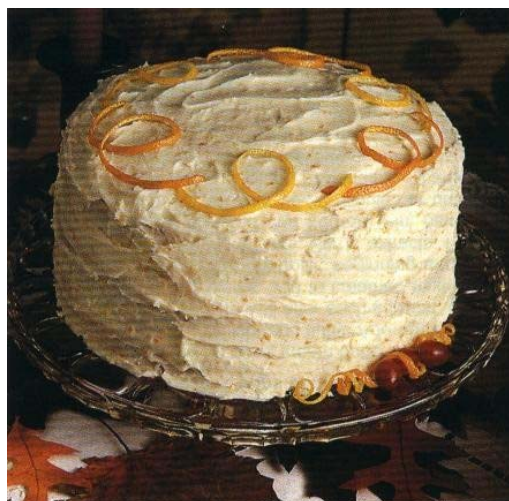
Lemon Orange Cake

This Florida recipe is delicious. Don't forget that 1 teaspoon of vinegar to milk will give the buttermilk needed in the recipe. You can also buy dry buttermilk in the baking section.

1 cup butter softened
1/4 cup shortening
2 cups sugar
5 eggs
3 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 cup buttermilk
1 tsp. vanilla extract
1/2 tsp. lemon extract

FROSTING:

1/2 cup butter, softened
3 Tbs. orange juice
3 Tbs. lemon juice
1 to 2 Tbs. grated lemon peel
1 to 2 Tbs. grated orange peel
1 tsp. lemon extract
5-1/2 to 6 cups confectionery sugar



In a mixing bowl, cream butter, shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; add to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Stir in extracts. Pour into three greased and floured 9-inch cake pans.

Bake at 350 degrees for 25 - 30 minutes or until cakes test done. Cool for 10 minutes in pans before removing to wire racks to cool completely.

Yield: 10-12 servings.

FROSTING: Beat butter in a mixing bowl until fluffy; add the next five ingredients and mix well. Gradually add confectionery sugar; beat until frosting has desired spreading consistency. Spread between layers and over the top and sides of cake.

Yield: 3 9-inch cake pans.