



The Grown-Up Girls Guide to Looking Good and Feeling Great

Lemonade Sheet Cake *From Better Homes and Garden*

Makes: 15 servings
Prep 45 mins
Bake 350°F 30 mins
Cool 1 hr

1/3 cup butter
3 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/3 cups sugar
1/4 cup frozen lemonade concentrate, thawed
1 teaspoon vanilla
1 1/4 cups buttermilk or sour milk
Yellow food coloring (optional)
Lemon Butter Frosting
Thin lemon slices (optional)

directions

- 1.** Allow butter and eggs to stand at room temperature for 30 minutes. Meanwhile, grease a 13x9x2-inch baking pan; set aside. In a medium bowl stir together flour, baking powder, baking soda, and salt; set aside.
- 2.** Preheat oven to 350 degrees F. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, about 1/4 cup at a time, beating on medium speed until well combined. Scrape sides of bowl; beat for 2 minutes more. Add eggs, one at a time, beating well after each addition. Beat in lemonade concentrate and vanilla. Alternately add flour mixture and buttermilk, beating on low speed after each addition just until combined. If desired, stir in a few drops of yellow food coloring. Spread batter into prepared pan.
- 3.** Bake for 30 to 35 minutes or until top springs back when lightly touched. Cool in pan on a wire rack. Spread cake with Lemon Butter Frosting. If desired, garnish with lemon slices (slices should be removed before eating).

Lemon Butter Frosting - Yield: 2 cups

1/3 cup softened butter

1 cup powdered sugar

1/3 cup frozen lemonade concentrate, thawed

1/2 teaspoon vanilla

3 cups powdered sugar

1 - 2 teaspoons frozen lemonade concentrate, thawed

directions

1. In a large mixing bowl beat softened butter with an electric mixer on medium speed until smooth. Gradually add the 1 cup powdered sugar, beating well. Beat in the 1/3 cup frozen lemonade concentrate and vanilla. Gradually beat in the additional powdered sugar. Beat in additional frozen lemonade concentrate to reach spreading consistency. Makes 2 cups

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