

## 7-Up Cake Recipe

3 cups flour

3 cups sugar

3 sticks butter

5 eggs

$\frac{3}{4}$  cup 7-Up \*

2 teaspoons lemon extract \*

--

Let butter get soft (heat slightly if necessary).

Beat sugar and butter until light and fluffy.

Mix in flour a little at a time (Mixture will be dry).

Mix in eggs one at a time.

Mix in extract.

Mix in 7-Up (The 7-Up should be at room temperature but unopened – so it won't go flat – until ready for use).

Put in well greased and floured jumbo fluted mold or Bundt pan. Bake for approximately one hour and 10 minutes at 325 degrees. Since each oven can be different, use the "Toothpick Test." When a toothpick is inserted into the top of the cake, and immediately removed, it should be dry.

If you don't have 7-Up, try something else (I've used cherry, orange, Pepsi, root beer).

If you don't have lemon extract, try another one (I've used vanilla extract).