

Lemon 7UP Cake

Source: Authentic Foods

Ingredients:

- ¾ cup butter
- 3 cups of sugar
- 6 eggs
- 3 cups sorghum flour
- 1 ½ tsp xanthan gum
- 2 Tbsp lemon extract
- 1Tbsp baking powder
- ¾ cup 7UP

Directions:

1. Cream sugar and butter, beating well.
2. Add eggs one at a time, beating well.
3. Add flour and other dry ingredients, beat.
4. Add lemon extract and 7UP and beat well.
5. Pour into greased and floured (sorghum flour) Bundt pan.
6. Bake at 325 for 1 hour to 1 ¼ hour.

Note: I changed some things in this recipe to better suit my family and myself. I decreased the sugar to 2 cups and exchanged the 7UP for Zevia lemon lime soda. Also, I had ran out of xanthan gum (not sure how that happened) and used 1 ½ Tbsp flaxseed meal with 3 Tbsp water. Please note if you don't have a Bundt pan, a springform pan will work (that is actually what I used) or a 9x13 pan. You may have to adjust the baking time with the 9x13.