

Lemon Cake using Sourdough



1 cup Sourdough Discard

1 cup Cream (or milk)

1 cup Sugar

3/4 cup Vegetable Oil

1/2 cup Fresh Lemon Juice (reserve zest before juicing)

2 Eggs

2 tsp Vanilla Extract

~2 Tbs Lemon Zest (use zest from juicing Lemons, may be more that 2 Tbs)

2 2/3 cup Flour

2 tsp Baking Soda

1 tsp Salt

1) Preheat oven to 350 Degrees F and grease either a 9x13 pan or two 9x9 or 8x8 pans. Set aside.

2) In large bowl, whisk together Sourdough, Milk, Sugar, Oil, Eggs, Vanilla, Lemon Juice and Lemon Zest.

3) In medium bowl, combine Flour, Baking Powder and Salt.

4) Slowly add Flour Mixture to Sourdough Mixture , stirring until combined mixture is smooth.

5) Fill greased baking dish (or dishes) and smooth tops.

6) Bake for approximately 30 minutes until they pass a toothpick test (inserted toothpick comes out clean)

7) Cool and serve.

Notes: Our family favorite is topping with your favorite Preserves, Pie Filling, or Jam and whip cream!