Aida's Lemon Cake

الاار - ماريس ١٩٩٦ itati Priday Bread Padding Se Barris In large bowl, Soak 12 slices tread broken a cans 13,03 eady, evaporated milk, cups water, 21/2 cups sujar and Itableson rahilla let stand I ha sti ving 2/3 cupo seedles raisino 1 can (1702) cocktail drained, I cup Haked worked 1/2 cup melted patter. Beat 6 eggs well low speed. add to mixture Winding byhande dried cherris soaked in thum. ober 350 - Grease paking dich. Lemm Cake this ballenor marganine for ban 3/4 cupt 2 this all pupper flow. Sunday put excers by drube acting B.P. 1 cup petter softend 4 top salt ups sufar - I aip Mull blaze, 1/3 cuptemon quice + 3/4 cup sugar bener re & batter 9" tupe pan or 12 c Bundt. Dast lightly w/ 2 thlsp flow lipping out wars. In medium bowl, comprine 23/map in flow B.P. Salt. Set aside. In large bowl, medium speed cream butter & sugar. Boat in one egg at a time Prehest our to 355. Riduce speed to low add dry insadical

Lemon Cake:

- (1) TBS butter or margarine for pan
- 2 & 3/4 cup + 2 Tbsp all-purpose flour
- 2 TSP double acting Baking Powder
- 1/4 TSP salt
- 2 cups sugar
- 1 cup milk
- 1 cup butter softened
- 4 eggs
- 2 TBS Lemon Peel finely grated

Glaze:

1/3 cup lemon juice & 3/4 cups sugar

Generously butter 9' pan or bundt pan Dust lightly w/2 TBS flour, tapping out excess In medium bowl, combine 2 ¾ cup flour, baking powder, salt – Set aside In large bowl, medium speed, cream butter & sugar. Reduce speed to low Add dry ingredients

Beat in one egg at a time.

Add the flour and the milk alternately starting and ending with flour.

Finally add lemon peel.

Bake in 350 F oven for approximately 1h 10 minutes Stand in pan for 5 minutes Invert on wire rack placed on wax paper Brush glaze over hot cake

Aida's Meatloaf

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Meatloaf:

- 1½ pounds ground meat Beef/Veal
- 3 medium slices soft bread in 1 cup Milk
- 1 egg beaten
- ¼ cup minced onions
- ¼ tsp salt, pepper, mustard, sage, celery salt, garlic salt
- 1 Tbsp. Worcester sauce

1. Mix all the ingredients well, then transfer to a loaf pan.

2. Bake in a preheated oven (180degrees) until the meatloaf is no longer pink in the center.

3. Serve with mashed or roasted potatoes and a green salad

Optional: For a side sauce, mix ketchup mustard and brown sugar