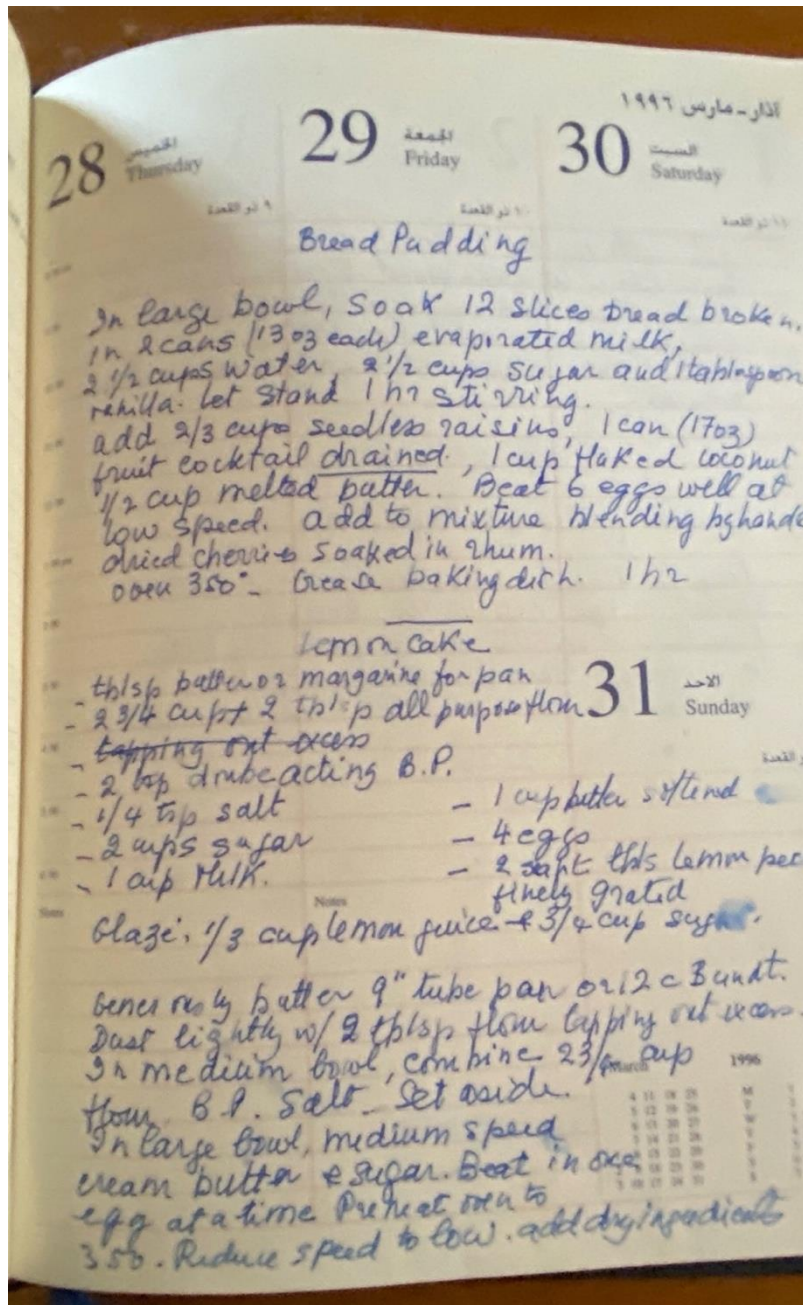


Aida's Lemon Cake



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 3/4 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.

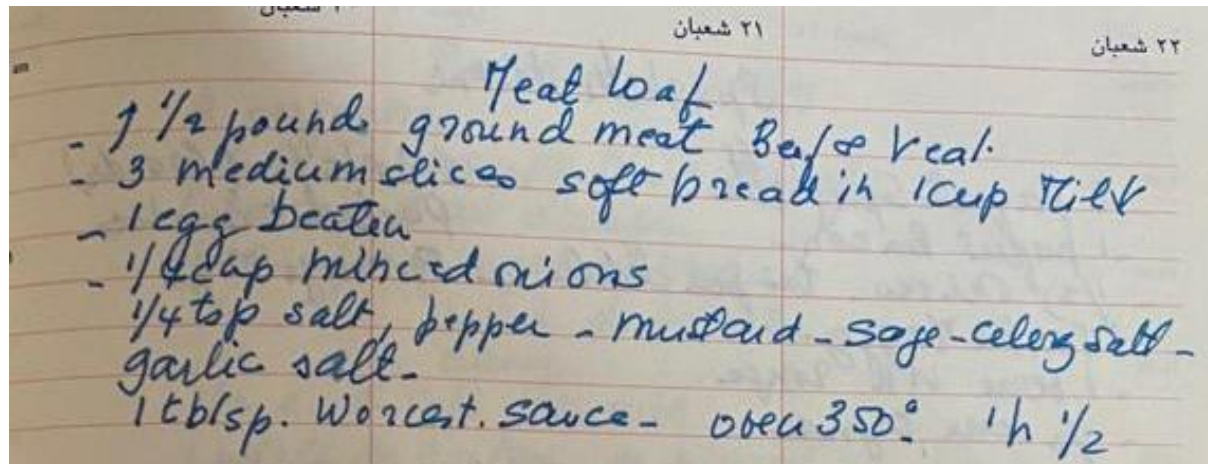
Bake in 350 F oven for approximately 1h 10 minutes

Stand in pan for 5 minutes

Invert on wire rack placed on wax paper

Brush glaze over hot cake

Aida's Meatloaf



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