



## HONEY LEMON LAYER CAKE

- 1/2 Cup Shortening
- 1 Cup Honey
- 2 Eggs
- 2 Cups Sifted Cake Flour
- 3/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/4 Cup Milk
- 2 Tablespoons Lemon Juice

### **HONEY CREAM CHEESE FROSTING**

- 3 Ounces Cream Cheese
- 1 Tablespoon Honey
- 2 1/2 Cups Sifted Confectioners' Sugar

## **DIRECTIONS**

1. Cream together shortening and honey.
2. Add eggs, one at a time, beating well after each addition.
3. Sift together the flour, baking soda and salt.
4. Sour milk with lemon juice
5. Add sifted ingredients alternately with sour milk to egg mixture.
6. Pour into two greased 8 inch layer cake pans.
7. Bake in a 350 degree oven for 25 to 30 minutes.
8. For frosting - blend cheese with honey.
9. Gradually add sugar, beating until smooth.
10. Frost in between and on top of cakes to assemble.