

FRENCH BUTTER CAKE *with* LEMON GLAZE



Cake

- 1 cup Unsalted butter, room temperature
- 2 cups Sugar
- 1 tsp. Vanilla
- 4 Eggs, large
- 1 cup Sour cream
- 2 cups **San Antonio River Mill® Brand Sopaipilla Mix**

Glaze

- 3 1/3 cups Powdered sugar, sifted
- 1/4 cup Milk
- 1 1/2 tsp. Vanilla
- 4 tsp. Lemon juice
- 2-3 drops Yellow food coloring

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 10-cup Bundt pan.
3. Cake: **CREAM** butter, sugar and vanilla in mixing bowl.
4. **BLEND** in eggs and sour cream, mix well.
5. **ADD Sopaipilla Mix**, slowly, blend until incorporated and batter is smooth.
6. **POUR** batter into prepared pan.
7. **BAKE** 40-45 minutes or until toothpick comes out clean.
8. **IMMEDIATELY** invert cake onto wire rack. **COOL** completely.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



9. Glaze: **BEAT** powdered sugar, milk and vanilla until smooth.
10. **ADD** lemon juice and food coloring for a light yellow hue; blend until uniform in color.
11. **DRIZZLE** over cooled cake.

YIELD: 10-12 servings

Prep Time: 15 minutes

Bake Time: 45 minutes

Total Time: 1 hour, 30 minutes



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