

Lemon Buttermilk Cake

Ingredients

1/2 c Vegetable Oil
2 c Flour
2 t Baking Powder
1/2 t Salt
1 1/2 c Sugar
3/4 c Buttermilk
2 Eggs
1 Lemon (juiced and zested)
1/2 t Vanilla Extract

Instructions

1.Heat oven to 350 degrees. Spray an 8 1/2-by-4 1/2-inch loaf pan with vegetable spray. In a large bowl, whisk together the flour, baking powder, and salt; set aside.

2.In a medium bowl, whisk together the oil, sugar, buttermilk, eggs, lemon zest and juice, and vanilla. Add to the dry ingredients and whisk to combine.

3.Transfer the batter to the pan and bake until a toothpick inserted in the center comes out clean, 65 to 75 minutes. Cool in the pan for 15 minutes, then transfer to a rack to cool completely.