



LEMON CHIP CAKE

(Yield: 10 servings)

2 cups sifted Heckers or Ceresota Unbleached Flour
3 tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ cup soft butter or margarine
 $1\frac{1}{4}$ cups sugar
2 eggs (well beaten)
1 cup milk
1 cup lemon custard chips

Preheat oven to 350°.

Grease a 6½ x 10 x 2-inch oblong cake pan, then dust with flour.

Sift together flour, baking powder and salt. Cream butter or margarine, add sugar gradually and mix well. Add eggs and beat. Blend in dry ingredients alternately with milk; mix until smooth. Fold in lemon chips. Pour into pan. Bake 40-45 minutes or until cake tests done. Cool and frost. (Note: Chocolate chips may be substituted if lemon custard chips are not available.)

Chocolate Cream Icing

$\frac{1}{4}$ cup soft butter or margarine
2 cups sifted confectioners' sugar
 $\frac{1}{8}$ teaspoon salt
2-3 Tbsp. cream
2 squares unsweetened chocolate, melted and cooled

Blend butter, sugar and salt. Add cream and melted chocolate; beat until smooth. Spread on cooled cake.