

LA VIGNE ENTERPRISES, INC.

Distinctive Natural Gourmet Foods



Pound Cake with Preserved Lemon

Ingredients:

4 large eggs
1 1/3 cups sugar
1/2 of a whole **La Vigne Moroccan Preserved Lemon**, diced finely
1 3/4 cups flour
1/2 tsp baking powder
5 1/2 TBSP unsalted melted butter, cooled
1/2-cup heavy cream, room temperature

Directions:

Butter a 9 x 5 inch loaf pan and dust with flour. Beat the butter and sugar, and then add eggs. Add lemon. Sift flour and baking powder together. Fold the flour in and alternate with the cream. Pour into pan and bake in 350-degree oven for 55 minutes until golden brown. Remove and cool.

© La Vigne Ent., Inc. 2006

P O Box 2890 • Fallbrook, CA 92088
(760)723-9997 • Fax (760)728-2710

www.lavignefruits.com e-mail: helenelv@adelphia.net