

# Lady Bird Johnson Lemon Cake



*Lady Bird Johnson Lemon Cake vintage lemon bundt cake with a sweet lemon glaze. A lemon pound cake that makes a delicious birthday cake!*

|                  |                                                               |
|------------------|---------------------------------------------------------------|
| <b>Course</b>    | Dessert                                                       |
| <b>Cuisine</b>   | American                                                      |
| <b>Keyword</b>   | bundt cake recipe, easy lemon cake recipe, old fashioned cake |
| <b>Prep Time</b> | 15 minutes                                                    |
| <b>Cook Time</b> | 1 hour                                                        |
| <b>Servings</b>  | 16                                                            |
| <b>Calories</b>  | 325kcal                                                       |
| <b>Author</b>    | Julie Clark                                                   |

## Ingredients

### For the cake:

- 3/4 cup salted butter (at room temperature)
- 1 1/4 cups sugar
- 8 large egg yolks (yolks only!)
- 2 1/2 cups cake flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup 2% milk
- 1 teaspoon vanilla extract
- 1 teaspoon freshly squeezed lemon juice
- 1 teaspoon lemon zest

### For the glaze:

- 2 cups powdered sugar
- 1/4 cup salted butter (at room temperature)
- zest of 1 lemon
- juice of 1 lemon
- heavy cream (only if needed)

## Instructions

### Make the cake:

1. Preheat oven to 325° Fahrenheit. Grease a 10" bundt cake pan with shortening, then dust with flour. Or you can use our magic cake release recipe.
2. In the bowl of a stand mixer, cream the butter and sugar together until light and fluffy.
3. In a separate bowl, whisk the 8 egg yolks together to break up the yolks until they light and lemon-colored. Mix the yolks into the butter/sugar mixture.

4. Sift together cake flour, baking powder and salt.
5. Add the sifted ingredients in thirds, alternating with the milk. (1/3 of the flour, half the milk, 1/3 of the flour, half the milk, 1/3 of the flour) Beat the batter thoroughly after each addition, scraping the sides of the bowl as needed.
6. Add the vanilla extract, lemon juice and lemon zest. Beat for 2 minutes.
7. Pour the batter into the prepared pan\*\* and bake for 1 hour, or until a toothpick inserted in the center comes out clean.
8. Allow the cake to cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

#### **Make the lemon icing:**

1. Combine the powdered sugar, butter, lemon zest and lemon juice. Use a hand mixer to mix until well combined.
2. If the glaze isn't thin enough, add a touch of heavy cream to thin it out to drizzling consistency.
3. Once the cake is cool, drizzle the glaze over the cake.
4. Garnish the cake with more lemon zest if desired.

#### **Notes**

\*\*You may also bake it in 3 greased 9-inch layer pans at 350 degrees F for 25 minutes.

The calories shown are based on the cake being cut into 16 pieces, with 1 serving being 1 slice of glazed cake. Since different brands of ingredients have different nutritional information, the calories shown are just an estimate. \*\*We are not dietitians and recommend you seek a nutritionist for exact nutritional information.\*\*

#### **Nutrition**

Calories: 325kcal | Carbohydrates: 46g | Protein: 4g | Fat: 14g | Saturated Fat: 8g | Cholesterol: 124mg | Sodium: 148mg | Potassium: 123mg | Fiber: 1g | Sugar: 31g | Vitamin A: 488IU | Vitamin C: 1mg | Calcium: 63mg | Iron: 1mg

Lady Bird Johnson Lemon Cake <https://thebestcakerecipes.com/lady-bird-johnson-lemon-cake/>

## President Bill Clinton's Favorite Recipe: Chicken Enchiladas

1 28-ounce can tomatoes

3 cups shredded, cooked chicken

2 4-ounce cans chopped green *chiles*

2 cups chopped onion

2 cups dairy sour cream

1 Pinch

2 teaspoons salt

2 cups grated cheddar cheese

1 large clove garlic, minced

1/2 teaspoon oregano

15 corn or flour tortillas

Preheat oil in skillet. Saute chopped chilies with minced garlic in oil. Drain and break up tomatoes; reserve 1/2 cup liquid. To chilies and garlic, add tomatoes, onion, 1 teaspoon salt, oregano and reserved tomato liquid. Simmer uncovered until thick, about 30 minutes. Remove from skillet and set aside.

Combine chicken with sour cream, grated cheese and other teaspoon salt. Heat 1/3 cup oil; dip tortillas in oil until they become limp. Drain well on paper towels. Fill tortillas with chicken mixture; roll up and arrange side by side, seam down, in 9" x 13" x 2" baking dish. Pour tomato mixture over enchiladas and bake at 250 degrees until heated through,

about 20 minutes. Yields 15 enchiladas.

# White House Turkey Lasagna with Spinach Recipe

Recipe created by Sam Kass

Meaty lasagna oozing with cheese and infused with fresh, aromatic herbs doesn't have to be overrun with calories. White House chef Sam Kass' version of this family favorite helps you eat healthier by substituting beef with turkey and using low-fat cheeses. [More White House recipes](#)

## Ingredients

- 1 Tbsp. olive oil
- 1 cup chopped yellow onion
- 4 cloves garlic, minced
- 1 pound fresh ground turkey
- 1 can (28 ounces) plum tomatoes, crushed
- 1 can (6 ounces) tomato paste
- Coarse salt and freshly ground pepper
- 1 Tbsp. chopped fresh basil
- 1 Tbsp. chopped fresh flat-leaf parsley
- 15 ounces low-fat ricotta or low-fat cottage cheese
- 3/4 cup freshly grated Parmesan cheese
- 1 large egg, beaten
- 2 pounds fresh spinach, washed, but not dried
- 16 cooked lasagna noodles
- 1 pound low-fat shredded mozzarella cheese

## Directions

Preheat oven to 400°.

Heat olive oil in a large skillet over medium heat. Add onion and cook until translucent. Add garlic and cook for 1 minute more. Add ground turkey and cook for about 10 minutes. Add plum tomatoes and tomato paste, and season with salt and pepper; let simmer until thickened, about 20 minutes.

Stir in basil and parsley; set aside.

In a medium bowl, combine ricotta, 1/2 cup Parmesan cheese and egg; season with salt and pepper and set aside.

Place damp spinach in a large skillet over medium heat; cook until wilted. Remove from heat and set aside.

Ladle one-quarter of the turkey mixture into a 9" x 13" baking dish; spread to cover. Add a layer of lasagna noodles, one-third of the mozzarella, one-third of the ricotta mixture, one-third of the spinach mixture and another quarter of the turkey mixture. Repeat process two more times; top with remaining layer of pasta. Sprinkle remaining 1/4 cup Parmesan over top; transfer to oven. Bake until bubbly, 25 to 30 minutes.

Let stand about 5 minutes before cutting; serve.

[https://www.oprah.com/food/white-house-turkey-lasagna-with-spinach\\_1](https://www.oprah.com/food/white-house-turkey-lasagna-with-spinach_1)

## BARBARA BUSH'S VEGETABLE SALAD



George H. W. Bush

### SALAD

- 2 pounds fresh spinach, chopped
- 10 hard-boiled eggs, sliced
- 1 pound bacon, cooked and crumbled
- 1 medium head lettuce, shredded
- 1 cup shallots, sliced
- 10 ounces thawed frozen peas, uncooked

### SALAD DRESSING

- $\frac{1}{2}$  cup mayonnaise
- $2\frac{1}{2}$  cups sour cream
- $\frac{1}{2}$  cup Swiss cheese, grated, for topping
- Worcestershire sauce to taste
- Lemon juice to taste
- Salt and pepper

### SALAD

Place ingredients in order in a large salad bowl.

### SALAD DRESSING

Blend dressing ingredients, except cheese, together and pour over salad. Top with Swiss cheese. Cover and chill for 12 hours. Do not toss until serving time.

Makes 12 servings.

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# Skillet Corn Bread Jimmy Carter's Delish.com

[Meals & Cooking](#) > [Recipe Headquarters](#)

## Skillet Corn Bread

PUBLISHED: JUN 25, 2007



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**YIELDS: 8**

**TOTAL TIME: 30 mins**

**COOK TIME: 15 mins**

**CAL/SERV: 290**



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This delicious homemade corn bread is baked in an oven-safe skillet -- preferably one that's heavyweight, such as cast iron.

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### Ingredients

**1 cup** all-purpose flour

**1 cup** yellow cornmeal

**2 Tbsp.** sugar

**2 tsp.** baking powder

**1/4 tsp.** salt

**1/4 tsp.** coarsely ground black pepper

**4 Tbsp.** margarine or butter

**1 can** cream-style corn

**1 large** egg

**2 oz.** Monterey Jack cheese with jalapeño chiles **Grated**

## Directions

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### Step 1

Preheat oven to 400 degrees F. Grease 10-inch skillet with oven-safe handle.

### Step 2

In large bowl, mix flour, cornmeal, sugar, baking powder, salt, and black pepper. With pastry blender or 2 knives used scissor-fashion, cut in margarine or butter until mixture resembles fine crumbs. With fork, stir corn, egg, and cheese into flour mixture just until blended (batter will be very stiff).

### Step 3

Place greased skillet in oven; preheat pan 5 minutes (to help brown bottom of corn bread). Remove pan from oven; spoon batter into skillet and spread evenly with small metal spatula.

### Step 4

Bake corn bread 15 to 20 minutes, until toothpick inserted in center comes out clean and corn bread is just firm to the touch. Cut into 8 wedges and serve warm.

From: [Good Housekeeping US](#)

