



RECIPE

rhino

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7-Up Pound Cake

This old-fashioned 7-Up Pound Cake is rich, moist, and buttery with a light citrus flavor from lemon flavoring and 7-Up. Baked slowly in a tube pan and finished with a creamy lemon cream cheese frosting, it is a dependable family dessert that is perfect for holidays, celebrations, church gatherings, or sharing with friends.

INGREDIENTS

7-Up Pound Cake

- 1 cup unsalted butter, softened to room temperature
- 1/2 cup shortening
- 2 1/2 cups granulated sugar
- 5 large eggs, room temperature
- 3 cups all-purpose flour
- 1/2 teaspoon fine salt
- 1 cup freshly opened regular 7-Up, room temperature
- 1 teaspoon pure vanilla extract
- 1 teaspoon lemon flavoring

Cream Cheese Frosting

- 3 ounces block-style cream cheese, softened to room temperature
- 1/2 stick (1/4 cup) margarine, softened to room temperature
- 1 pound powdered sugar, measured then sifted
- 1 teaspoon lemon flavoring
- 1 teaspoon pure vanilla extract
- Milk, as needed for a spreadable consistency

RHINO TIP



Because this cake contains no baking powder or baking soda, thoroughly creaming the butter, shortening, and sugar is especially important. Beat them for 4–5 minutes, until very light and fluffy, then mix only until combined once the flour is added so the cake stays tender.



PREP TIME
25 min



COOK TIME
1 hr 25 min



TEMPERATURE
325°F



YIELD
16 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the oven and pan.

Preheat the oven to 325°F. Thoroughly grease and flour a 10-inch tube pan, making sure to coat the center tube and all sides of the pan.

2



Cream the fats and sugar.

Using an electric mixer, beat the softened butter and shortening together until smooth. Gradually add the granulated sugar and continue beating for 4–5 minutes, until the mixture is very light and fluffy.

3



Add the eggs and flavorings.

Add the eggs one at a time, beating well after each addition and scraping down the sides of the bowl as needed. Mix in the vanilla and lemon flavoring.

4



Finish the batter.

Whisk the flour and salt together in a separate bowl. With the mixer on low speed, add the flour mixture alternately with the 7-Up, beginning and ending with the flour. Mix only until each addition is incorporated, taking care not to overmix.

5



Bake and cool the cake.

Spoon the batter evenly into the prepared tube pan and smooth the top. Bake for 1 hour 15 minutes to 1 hour 25 minutes, or until a long wooden skewer inserted near the center comes out clean. Cool the cake in the pan for 10–15 minutes, then carefully turn it onto a wire rack and allow it to cool completely.

6



Make the frosting and finish the cake.

Beat the softened cream cheese and margarine together until smooth and creamy. Gradually add the sifted powdered sugar, then mix in the lemon flavoring and vanilla. Add milk 1 teaspoon at a time until the frosting reaches a smooth, spreadable consistency. Spread the frosting over the completely cooled cake before slicing and serving.

TIPS & VARIATIONS



7-Up Glaze – Skip the cream cheese frosting and whisk powdered sugar with a little 7-Up to make a light lemon-lime glaze.



Lemon-Lime Frosting – Use a combination of lemon and lime flavoring in the cream cheese frosting for a brighter citrus finish.



Soda Substitute – Regular Sprite may be substituted if 7-Up is unavailable, although 7-Up is preferred for the original flavor. Use freshly opened soda for the best results.



Strawberry Shortcake Style – Top slices with sweetened strawberries and whipped cream for a fresh summer dessert.



Pound Cake Trifle – Layer cubes of leftover cake with berries, whipped cream, and a little frosting for an easy second dessert.



Family favorites, one recipe at a time.

