

### Yellow Daisy Cake

2¼ cups sifted flour  
3 tsp. baking powder  
½ tsp. salt  
9 egg yolks  
½ cup butter  
1½ cups sugar  
1 cup milk  
1 tsp. lemon extract

Sift together flour, baking powder and salt. Beat egg yolks until very thick and lemon-colored. Cream butter and add sugar gradually. Add egg yolks; mix well. Combine milk and lemon extract. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Pour into well-greased 9-inch tube pan. Cut through batter with spatula to break large air bubbles. Bake in slow oven (325°F.) 55 to 60 minutes. Cool a few minutes before removing from pan. Cool and frost with a lemon butter frosting.

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