

PELLER  ESTATES
Niagara-on-the-Lake

LEMON BALM SWEET CAKE

2 CUPS SOFT BUTTER
2 CUPS SUGAR
8 EGGS
1 CUP BREAD FLOUR
1 CUP CAKE FLOUR
½ TEASPOON SALT
2 TEASPOONS DICED LEMON BALM

SIFT FLOUR TOGETHER. CREAM BUTTER AND SUGAR, ADD EGGS IN BATCHES. ADD DRY INGREDIENTS IN THREE BATCHES AND MIX WELL, SCRAPING DOWN SIDES. ADD LEMON BALM AND MIX TO INCORPORATE. BAKE AT 325 F FOR 50 TO 60 MINUTES IN A SPRAYED AND LINE LOAF PAN UNTIL A TOOTHPICK COMES OUT CLEAN. COOL SLIGHTLY BEFORE RELEASING ONTO COOLING RACK. WRAP WELL IN PLASTIC TO STORE.

SERVES 10 TO 12