

# Seven-Up™ Pound Cake

An easy pound cake from scratch is livened up with the addition of soda pop.

Recipe by Jessica James | Created on **Nov 9, 2021**

## Ingredients

- 1 cup butter
- ½ cup shortening
- 2 cups white sugar
- 4 eggs
- 3 cups all-purpose flour
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 7 fluid ounces lemon-lime flavored carbonated beverage

## Directions

- Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.
- In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and lemon extracts. Beat in the flour alternately with the lemon-lime soda, mixing just until incorporated.
- Pour batter into prepared pan. Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool on a cake rack for 30 minutes before removing from the pan.

## Nutrition Facts

Serving: **1 - 10 inch Bundt pan** | Calories: **417.3 kcal** | Carbohydrates: **50.8 g** | Protein: **4.7 g** |  
Saturated fat: **10.6 g** | Cholesterol: **88 mg** | Sodium: **115.7 mg** | Fiber: **0.7 g** | Sugar: **28.8 g**

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