Lemon Cake

1 1/4 cups sifted all purpose flour

1 1/2 cups sifted cake flour

1/2 teaspoon baking soda

1 1/2 tsp baking powder

1 teaspoon salt

1 1/2 cups sugar

2/3 cup vegetable oil

1/3 cup vegetable shortening at room temperature

1 tsp good quality vanilla extract

2 tsp pure lemon extract

3 large eggs

1 1/2 cups buttermilk

zest of two small or one large lemons, grated and finely chopped

Sift together both flours, baking soda. baking powder, salt and sugar, Set aside.

Beat together the vegetable oil, shortening, vanilla and lemon extract with whisk attachment until light and fluffy

Beat the eggs in one at a time.

Fold in the lemon zest.

Fold in the dry ingredients alternately with the buttermilk.

Pour into the two prepared 9 inch cake pans.

Bake at 325 degrees F for 30-35 minutes or until a wooden toothpick inserted in the center comes out clean.

Allow the cake to cool in the pans for 10 minutes before turning out onto wire racks to cool completely.

Combine juice form 2 lemons and 1 Tablespoon of sugar to make a glaze.  Brush over cakes.

Place 1 cake layer on a plate. Top with lemon cream cheese frosting.