Spanish Lemon Cake

Cake:

2 eggs

1 cup milk

1 cup canola oil

1 cup sugar

2 cup flour

2 tsp baking soda

½ tsp salt

1 lemon and rind

Lemon icing:

Mix lemon juice and powdered sugar together

Preheat oven to 350.

Combine sugar and egg and then add lemon juice and rind. Mix in oil. Whisk together flour, baking soda and salt. Fold flour mixture into wet ingredients, alternating with milk. Pour into   a round or square pan and bake for 40 minutes.
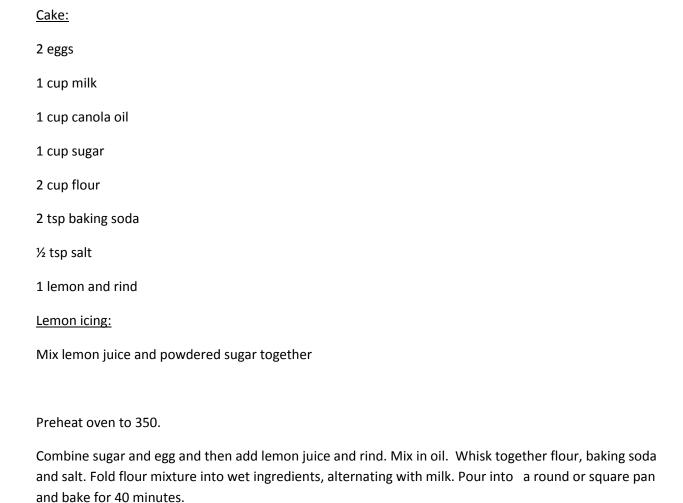
After you remove the cake from the oven, place a plate over the pan, this prevents it from sinking. When cool, pour lemon icing over top and garnish with chopped nuts