**Gumdrop Cake**

**Ingredients**

* 1 ½ cups butter
* 2 cups sugar
* 3 eggs
* 2 tsp vanilla extract
* 1 tsp finely minced lemon zest, optional
* 3 cups flour
* 1 ½ tsp baking powder
* 3/4 cup undiluted evaporated milk
* 2 1/2 cups baking gums + an additional ¼ cup flour

**Instructions**

1. Cream together the butter and sugar well.
2. Add the eggs, one at a time, beating well after each addition until light and fluffy.
3. Beat in the vanilla and lemon zest.
4. Sift together the flour and baking powder.
5. Fold dry ingredients into the creamed mixture alternately with the evaporated milk, beginning and ending with the dry ingredients. As a general rule, I add the dry ingredients in 3 portions and the milk in 2 portions.
6. Fold in the baking gums that have been tossed at the last minute in the ¼ cup flour.
7. Bake in greased and floured bundt pan or in a spring form pan, tube pan, or two 9x5 inch loaf pans lightly greased and lined with parchment paper