
Aunt Dolly's Lemon Cake Mix Cake



Servings: 12

1. Preheat oven to 350°F. Grease a large bundt cake pan.
2. Combine cake ingredients in a mixing bowl and using an electric mixer, mix well for at least 5 minutes.
3. Pour batter into prepared pan and place cake in the middle of the oven and bake for 40-45 minutes, or until you can see the cake pull away from the sides and/or a toothpick inserted in the middle comes out clean.
4. Meanwhile, during the last 5 minutes or so of baking, prepare the DRIZZLE: in a small bowl combine the powdered sugar, lemon zest and lemon juice until you have a thick, yet fluid mixture. Use a fork to poke holes (carefully) all over the cake (still in the pan). The cake will absorb it all. Allow to cool, then unmold the cake onto a platter.
5. Cut slices and serve with whipped cream or vanilla ice cream.

1 package yellow cake mix (not with pudding in it)

3 ounces Jell-O gelatin, lemon flavored

4 large eggs

3/4 cup cold water

3/4 cup canola oil

DRIZZLE:

1 1/2 cups powdered sugar

Zest and juice of 2 lemons

Per Serving (excluding unknown items): 415 Calories; 20g

Fat (43.4% calories from fat); 5g Protein; 55g

Carbohydrate; trace Dietary Fiber; 72mg Cholesterol;

333mg Sodium. Exchanges: 1/2 Lean Meat; 4 Fat; 3

Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com