

# Apricot Nectar Cake

*The Cake Mix Doctor, by Anne Bryn*



*A cake-mix cake, but you'd hardly know it.  
Delicious and subtle apricot flavor from apricot  
nectar.*

1 package yellow cake mix (18.25 ounce) (I used  
a Trader Joe's vanilla cake mix)

3 1/4 ounces lemon gelatin powder

4 large eggs

3/4 cup vegetable oil

3/4 cup apricot nectar

GLAZE:

3/4 cup powdered sugar

2 tablespoons lemon juice

4 tablespoons apricot nectar

1 teaspoon lemon zest

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 16

*You can add the grated lemon zest to the cake, or to the glaze. Or both. Don't use a cake mix that already contain "pudding in the mix." You want just the basic cake mix.*

1. Center an oven rack in the middle of the oven. Preheat to 325°. Grease and lightly flour a Bundt pan. Shake out excess flour and set aside.
2. Mix the cake mix, lemon gelatin, eggs, vegetable oil, and apricot nectar together with electric mixer. Mix on low for one minute, then increase speed to medium. Beat for 2-3 minutes, stopping once or twice to scrape down sides.
3. Pour batter into the prepared pan.
4. Bake cake until it is light brown and springs back when lightly pressed with your finger, about 40 to 42 minutes (mine took about 45 minutes). Remove to a wire rack for 10 minutes. Slide a thin plastic spatula along the sides of the Bundt pan to loosen cake from edges. Carefully invert cake onto plate.
5. GLAZE: Combine the confectioner's sugar, lemon juice, lemon zest and apricot nectar in a small saucepan. Heat over medium-low heat, stirring, until the sugar has dissolved, about 3-4 minutes.
6. Poke numerous holes all over the top of the cake. [I used a baked potato nail - and do poke the holes almost to the bottom of the cake - otherwise the apricot glaze will just pool in the top half of the cake.] Using a teaspoon, gently pour glaze over cake while it is still warm. Allow to cool completely before cutting and serving. Store the cake, covered in plastic wrap or under cake dome, for up to a week. Or freeze it, wrapped in aluminum foil, for up to 6 months. Thaw the cake overnight on the counter.

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Per Serving (excluding unknown items): 302 Calories; 15g Fat (44.9% calories from fat); 4g Protein; 39g Carbohydrate; trace Dietary Fiber; 54mg Cholesterol; 245mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 3 Fat; 2 1/2 Other Carbohydrates.