

Lemon Pound Cake

This is one of Uncle Bear's favorite desserts, but it is tasty for many. One thing that makes this cake especially favored is the homemade icing that is poured on while the cake is still warm. Yes, it does require a cake mix, because Nana has not figured out a way to make it taste better than starting with a box. If you know the key, let us know, and we'll do the same.

Ingredients

Cake

- 1 box Duncan Hines lemon cake mix
- 1 - 3.4-ounce package instant lemon pudding
- 4 large eggs
- 1 cup water
- 1/3 cup vegetable oil

Icing

- 3 cups powdered sugar
- 4 tablespoons softened butter
- 1 teaspoon vanilla
- 2-3 drops yellow food coloring
- 4-5 tablespoons lemon juice



Instructions

Cake

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Prepare Bundt pan with grease and flour.
- ❖ Combine cake ingredients. Beat at medium speed for about 2 minutes then pour into pan.
- ❖ Place in preheated oven and bake for 50 to 60 minutes or until a toothpick inserted comes out clean.
- ❖ Cool for 10 minutes, invert onto a wire cooling rack. While cake is still warm, place on a cake plate to ice.

Icing

- ❖ Add all ingredients except the lemon juice and stir until all is incorporated into powdered sugar.
- ❖ Add one tablespoon of lemon juice at a time, stirring in between, until the glaze is spreading consistency.
- ❖ By spreading icing on top of the warm cake, it will melt and run down the sides.

If you want a tall cake, double the cake recipe. The size of one cake mix has decreased over the years. Since 2 boxes will be a bit too much, you will only need about 2/3 of the batter.