

# Lemonade Cake



## Ingredients

- 3 cup all-purpose flour (spooned into measuring cup and leveled off with a knife)
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 box Lemon Pudding & Pie Filling (Cook N Serve - 2.9 oz. pkg.)
- 1 cup low-fat buttermilk
- 2 Tbsp. lemon zest
- 2 Tbsp. fresh lemon juice
- 1 cup butter (2 sticks softened at room temp)
- 2 cup sugar
- 3 eggs

### For the Syrup

- 1/4 cup water
- 1/4 cup sugar
- 2 Tbsp. fresh lemon juice

### For the Glaze

- 1 cup powdered sugar
- 2 Tbsp. fresh lemon juice

\*\*4-5 large lemons needed for this recipe



## Directions

Place an oven rack in the middle position, then preheat the oven to 325°F. In a medium bowl, whisk together the flour, pudding mix, baking soda, and salt. Set aside.

In another bowl, whisk together the buttermilk, lemon zest, and lemon juice. Set aside.

In a medium mixing bowl, with a hand mixer, cream the butter and sugar together on medium speed until light and fluffy, (3 to 4 minutes). Scrape down the sides of the bowl, then add the eggs one at a time, mixing well after each addition.



With the mixer on low speed, add flour and buttermilk mixture to the creamed butter/sugar – alternating each a little at a time until all ingredients have been added and it is well mixed.

Spray a 10-inch bundt pan with non-stick baking spray (it has flour added) or use a non-stick spray and flour the pan generously, making sure to get into all the crevices.

Spoon the thick batter into the prepared bundt pan and smooth with a rubber spatula. Bake for 55-60 minutes, or until the cake is golden and a wooden toothpick tester comes out clean.

Remove from oven and carefully run a table knife around the edges of the pan to loosen the cake from the pan (don't forget the center tube). Then invert pan onto a decorative cake platter.

To make the syrup: Combine the water and sugar in a saucepan and bring to a boil. Remove from the heat and stir in the lemon juice. While cake is still warm, slowly brush the hot syrup over the cake, letting it soak in. Allow the cake to cool completely, about one hour.

To make the glaze: In a medium bowl, whisk together the powdered sugar and lemon juice. Add more powdered sugar or lemon juice as necessary to make a thick, but pourable glaze (about the consistency of molasses or honey). Spoon the glaze over the top of the cake, letting it drip down the sides.

**Yields:** 1, 10-inch cake