

Meyer Lemon Cake

Recipe is from The Best of Christopher Idone

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For the cake

1 box Duncan-Hines Lemon Supreme
Cake Mix
1 (3 ½ ounce) Jell-O Instant Lemon
Pudding
1/4 cup of Meyer lemon juice
4 eggs
1/2 tsp. lemon extract
2/3 cup of canola oil

For the Glaze

1 cup +2 Tbs. Confectioners'
sugar
1/4 cup of fresh Meyer lemon
juice
1 tsp. grated Meyer lemon zest
1/2 tsp. lemon extract

Preheat oven to 350°.

CAKE

1. Spray bundt pan with non-stick baking spray and dust with flour.
2. In a medium bowl, combine the cake mix and instant pudding and set it aside.
3. In a large glass measuring cup, combine the lemon juice and enough cold water to make 2/3 cup of liquid.
4. Add to the dry ingredients along with the eggs and lemon extract and mix on low speed. Pour in the oil and mix on medium speed until the mixture is smooth.
5. Pour mixture into the prepared pan. Bake for 45 minutes or until the top is golden and the cake is springy to the touch.

GLAZE

1. In a small bowl, whisk the 1 cup confectioners' sugar, lemon juice, zest and lemon extract until smooth. Set aside.
2. Cool the cake for 5 minutes. Unmold onto a plate. Use a toothpick to pierce 1-inch deep holes into the top of the cake. Slowly spoon the glaze over the cake and cool completely. When ready to serve, dust with the remaining 2 tablespoons of confectioners' sugar.