



Lemon Bundt Cake



Cake:

1 yellow cake mix, dry

1 small box instant lemon pudding, dry

4 eggs

2/3 c oil

Glaze:

5 T fresh-squeezed lemon juice (approximately 2 lemons)

1 c powdered sugar

Combine dry cake mix, dry pudding, eggs, oil, and 3/4 cup water. Using stand mixer, mix on low speed until combined, then mix on medium speed for 10 minutes. Meanwhile, generously grease bundt pan. Bake at 375°F for 35 minutes. Cool a few minutes. Invert onto plate.

Make glaze by whisking lemon juice with powdered sugar. Pour or brush half of glaze onto warm cake. Wait a few minutes and pour or brush the other half of the glaze onto cake.

p.s. I like to make one and a half times the amount of glaze and brush it on a third time...