

**pudding-Rich  
Cake RECIPE**

## PUDDING-RICH LEMON CAKE

*Good*

- 1 package Betty Crocker®  
Sunkist\* lemon cake mix
- 1 package (3¾ ounces) vanilla  
instant pudding and pie filling

- 4 eggs
- 1 cup water
- ½ cup butter or margarine, softened
- Powdered Sugar Glaze (below)

Heat oven to 350°. Generously grease 12-cup bundt cake pan. Blend cake mix (dry), pudding and pie filling (dry), eggs, water and butter on low speed, scraping bowl constantly, until moistened, about ½ minute. Beat on medium speed, scraping bowl frequently, 2 minutes. **Do not overbeat.** Pour batter into pan. Bake until wooden pick inserted in center of cake comes out clean, 40 to 45 minutes. Cool 10 minutes; invert on wire rack or heatproof serving plate. Remove pan; cool cake completely. Spread with Powdered Sugar Glaze, allowing some to drizzle down side.

**Powdered Sugar Glaze:** Mix 1 cup powdered sugar and 1 tablespoon water. Stir in additional water, 1 teaspoon at a time, until glaze is of proper consistency.

**High Altitude (5000 feet):** Heat oven to 375°. Stir ¼ cup Gold Medal® flour and ½ package pudding and pie filling into cake mix (reserve other half for future use). Increase water to 1¼ cups. Continue as directed except—bake 35 to 40 minutes.

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