

Orvella's Luscious Lemon Cake

Cake:

- 1 box lemon cake mix with pudding
- 1 box lemon instant pudding (3 oz)
- 4 ea eggs (beaten)
- ¼ cup vegetable oil
- 1 cup water

Glaze:

- ½ cup Country Time Lemonade Mix
- ½ cup warm water
- 2 TBSP margarine (melted)
- 2 cup powdered sugar

Glaze (option 2):

- 1 can Country Time Frozen Lemonade concentrate (thawed)
- 2 cup powdered sugar

Cake: Preheat oven to 350 degrees. Combine dry cake mix, pudding, eggs, water and oil. Blend well. Beat at medium speed with mixer for four minutes. Bake at 350 degrees in sprayed bundt pan for 50 to 55 minutes or until cake tester comes out clean. Cool in pan for 5 minutes. Then pierce cake (I use an ice pick) in several places through to the bottom.

Glaze: Dissolve Country Time Lemonade in warm water. Mix well with margarine and powdered sugar.

Glaze #2: Combine Country Time Frozen concentrate and powdered sugar. Mix well.

Gradually spoon glaze over cake until completely absorbed. Let set for 15 minutes. Invert cake on to cake plate. When completely cool sprinkle with powdered sugar.

Notes: Orvella was our next door neighbor in Wichita Falls for several years. She was cantankerous in a humorous sort of way most of the time but always willing to share a recipe and flower cuttings. I learned much from her about cooking and gardening and sharing in general. Orvella is no longer with us, but baking this cake keeps her memory fresh in our minds and hearts. Enjoy this great cake - serve it cold for a refreshing dessert on a hot summer afternoon.