

Vera's Lemon Velvet Cake with Glaze

Recipe Bio

Vera's Lemon Velvet Cake with Glaze starts with Betty Crocker Lemon-Velvet Cake Mix and lemon Jell-O for an extra boost of lemon flavor. After baking, the warm cake is poked with a fork and covered immediately with a thin glaze made from powdered sugar and fresh lemon juice, with optional lemon rind for even more citrus flavor.

DISH		PREPARATION TIME	
		NUMBER OF SERVINGS	
		SOURCE OF RECIPE	
	Lemon-Velvet Cake		
	1 pkg Betty Crocker Lemon-velvet cake mix		
	1 " Lemon Jello		
	3/4 cup water		
	4 eggs		
	Mix above ingredients together beating 2 min.		
	Add 3/4 cup Wesson oil and beat 4 min. Put in greased and floured pan (9x13 in.) and bake in		
			JAPAN

350 degree oven for 30-35 min. Remove from oven and poke holes in top with fork. Immediately cover with lemon glaze.

Lemon Glaze

1 1/2 cups powdered sugar
1/3 cup pure lemon juice (very thin)

Add 1 tbsp. lemon rind if you wish (optional)