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## Lemon cake recipe made with cake mix

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If desired, put a bunny cutout on top of the cake, then dust with candies' sugar. Carefully lift away samples and serve. Nutritional information (per serving): Approximately 290 calories, 11.5 g of fat (6.5 g saturated), 5 g of protein, 50 mg of sodium, 43 g of carb, 0 g of fiber This content is created and maintained by a third party, and is imported into this page to help users provide their email address. You can find more information about this and similar content at Piano.io Ads - Continue reading below this Citrus Baking Style Cooking Recipes Homepage with a frosting of delicious cream cheese that will attract a lot of applause. The taste, a duet of sweet and delicious notes, really sings. —Summer Goddard, Springfield, Virginia1 cup butter, softened 1-1/2 cup large egg sugar2, room temperature3 large egg yolks, room temperature1 tbsp grated lemon zest2 tbsp lemon juice3/4 cup sour cream1/4 cup 2% milk2-1/2 cups all-purpose flour1 tsp salt1 teaspoon baking powder1/2 teaspoon baking sodaSYRUP:1/2 cup sugar1/2 cup lemon juiceFROSTING:2 packages (8 ounces each) cream cheese, softened1 cup butter, softened4 cups confectioners' sugar1-1/2 teaspoons lemon juice1/8 teaspoon saltOptional: Lemon slices or ediable flowersPre preheat the oven to 350°. Bottom line of 2 grease 9-in. round baking pan with leather paper; lubricating grease. Cream the butter and sugar until light and fluffy, 5-7 minutes. Add the eggs and egg yolks, 1 at a time, beat evenly after each addition. Beat in the lemon zest and juice. In a small bowl, mix the sour cream and milk. In another bowl, beat together flour, salt, baking powder and baking soda; add to the cream mixture alternating with the sour cream mixture. Transfer to the prepared pan. Bake until a toothpick inserted into the center comes out clean, 24-28 minutes. Cooling in a pan 10 10 before removing the wire shelf; remove the ingerly. Cool a little. For the syrup, in a small saucepan, combine the sugar and lemon juice. Bring to the boil; cook until the liquid is halved. Cool absolutely. To cover the frosting, beat the cream cheese and butter until smooth; Beat in the confectionery sugar, lemon juice and salt until blended. Using a long serrated knife, cut each cake horizontally in half. Layer the brush with warm syrup, cool absolutely. Place 1 layer of cake on the serving plate; spread with 1 cup frosting. Repeat the layers twice. Top with the rest of the cake. Frost the head and sides with frosting left. If desired, top with slices of lemon or ediable flowers. Leftovers in the refrigerator. 1 slice: 841 calories, 48g fat (30g saturated fat), 219mg cholesterol, 656mg sodium, 96g carbohydrates (72g sugar, 1g fiber), 8g protein. Collect the ingredients The Spruce/Cara Cormack heats the oven to 350 F. Use cooking spray to lubricate a 10-inch tube pan with a removable bottom. The Spruce/Cara Cormack In a mixing bowl, beat the eggs until thick and pale yellow. The Spruce/Cara Cormack Add cake mixture, dry pudding mixture, water, and vegetable oil. Using an electric mixer, beat at an average speed for 10 minutes. Spruce / Cara Cormack Pour the dough into a greased pan. The Spruce/Cara Cormack Bake cake for about 50 minutes, or until a wooden selection or cake test inserted into the center comes out clean. Place the pan on a wire rack and let the cake cool for about 15 minutes. Spruce / Cara Cormack In a saucepan, combine lemon juice and sifted powdered sugar. Bring to the boil, stirring constantly. Spruce/Cara Cormack Remove the cake from the pan or reverse it, placing it on a plate. Use a fork to sting some holes at the top of the cake. The Spruce/Cara Cormack drizzly drizzies the hot yeast on top and spreads on the sides of the cake. Serve and enjoy! The Spruce / Cara Cormack To achieve 1/3 cup of fresh lemon juice, you will need almost 2 lemons- a good rule of thumb is that a medium-sized lemon produces about 3 tablespoons of juice. To get the most juice from your lemon, before cutting it in half, roll the lemon over the counter, applying gentle pressure to loosen the membrane. If you do not have a citrus press, put a small filter on the bowl (to catch seeds and pulp) and use a fork, twist it back and back, to extrud as much water as possible from the lemon. It is important that you sift the powdered sugar as it easily form small cubes and may not mix well into lemon juice. Stirring continuously when the mixture boils will also ensure smooth yeast. Home Recipes cooking style baking preparation: 35 minutes. Baking: 25 minutes + cooling 12 parts this citrus cake with a frosting of delicious cream cheese will attract a lot of applause. The taste, a duet of sweet and delicious notes, really sings. —Summer Goddard, Springfield, Virginia Lemon Layer Cake Recipe photo by Taste of Home 25 Spring Cakes to Make in Your Favorite Bundt Pan1 cup butter, softened1-1/2 cups large egg, room temperature3 large egg yolks, room temperature1 tbsp crushed lemon zest2 tbsp lemon juice3/4 cup sourdough 1/4 cup 2% milk2-1/2 cup multipurpose flour1 teaspoon baking powder1/2 teaspoon baking sodaSYRUP:1/2 cup sugar1/2 cup lemon juiceFROSTING:2 softened soften 4 cups candies' sugar 1-1/2 teaspoon lemon juice1/8 teaspoon salt Option: Lemon slices or edable flowers Hot oven to 350°. Bottom line of 2 grease 9-in. round baking pan with leather paper; lubricating grease. Cream the butter and sugar until light and fluffy, 5-7 minutes. Add the eggs and egg yolks, 1 at a time, beat evenly after each addition. Beat in the lemon zest and juice. In a small bowl, mix the sour cream and milk. In another bowl, beat together flour, salt, baking powder and baking soda; add to the cream mixture alternating with the sour cream mixture. Transfer to the prepared pan. Bake until a toothpick inserted into the center comes out clean. Cool in a pan for 10 minutes before removing to wire shelves; remove the ingerly. Cool a little. For the syrup, in a small saucepan, combine the sugar and lemon juice. Bring to the boil; cook until the liquid is halved. Cool absolutely. To cover the frosting, beat the cream cheese and butter until smooth; Beat in the confectionery sugar, lemon juice and salt until blended. Using a long serrated knife, cut each cake horizontally in half. Layer the brush with warm syrup; cool absolutely. Place 1 layer of cake on the serving plate; spread with 1 cup frosting. Repeat the layers twice. Top with the rest of the cake. Frost the head and sides with frosting left. If desired, top with slices of lemon or ediable flowers. Leftovers.1 slices: 841 calories, 48g fat (30g saturated fat), 219mg cholesterol, 656mg sodium, 96g carbohydrates (72g sugar, 1g fiber), 8g protein. Home Cooking Recipes This fluffy baking style cake is full of citrus flavors but not much fat or cholesterol. Preparation begins with a canned mixture for convenience and ends with a lemon glaze two ingredients refreshed.·Bonita Giesbrecht, Glenn, California1 packet of white cake mixture (normal size)1 packet (3 ounces) lemon gelatin1 cup plus 2 tbsp water4 egg whites1/3 cup unscathed apples1 tbsp muste oil1 tsp lemon extract4 drops yellow food coloring, optionalLEMON GLAZE:1-1/2 cups confectioners' sugar1/3 cup lemon juiceIn a large bowl combine the cake mix, gelatin, water, egg whites, applesauce, oil, lemon extract and food coloring if desired; hit at low speed for 30 seconds. Beat on average for 2 minutes. Pour into a 13x9-in. baking pan covered with cooking spray. Bake at 350° for 25-30 minutes or until the edges are light brown and a toothpick is put into the center clean. Cool on the wire rack for 10 minutes. Meanwhile, for yeast, in a small bowl, combine the sugar of confectionery and lemon juice until smooth. Drizzly about a third of the yeast on the cake; carefully spread evenly. Repeat with yeast Come back. Come back. Completely. 1 piece: 225 calories, 5g fat (1g saturated fat), 0 cholesterol, 266mg sodium, 43g carbohydrates (41g sugar, 0 fiber), 3g protein. Each editorial product is selected independently, although we may be compensated or receive an affiliate commission if you purchase something through our links. Link.

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