

LIVELY LEMON BUNDT CAKE

From the book *The Cake Doctor* by Anne Byrne

Serves 16

Do not cover this cake with aluminum foil due to the acidity of the lemon.

Spray a bundt or tube pan with non-stick spray and set the oven at 350.

Have on hand some confectioner's sugar for dusting the cake when done.

BLEND FOR 1 MINUTE ON LOW SPEED:

- 1 package (18.25 oz.) plain lemon cake mix
- 1 package (3.4 oz.) lemon **instant** pudding mix
- 3/4 cup orange juice (or substitute an orange & tropical blend)
- 1/2 cup vegetable oil (canola, corn, safflower, sunflower, soybean)
- 8 oz. lemon yoghurt (OR, substitute 2 6-oz. containers of lemon meringue whipped yoghurt mousse)
- 4 large eggs
- 1 teaspoon freshly grated lemon peel (from 1 lemon)

WITH A SPATULA SCRAPE DOWN THE SIDES OF THE BOWL, AND SCRAPE UP FROM THE BOTTOM OF THE BOWL.

INCREASE MIXER SPEED TO MEDIUM AND BEAT 2 MINUTES MORE.

POUR THE BATTER INTO THE PREPARED PAN, AND BAKE IN THE OVEN FOR 45 TO 50 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN.

PLACE PAN ON A WIRE RACK AND LET COOL 20 MINUTES.

RUN A KNIFE AROUND THE EDGES AND INVERT ONTO THE RACK SO THAT THE CAKE IS CORRECT-SIDE UP, AND COOL ANOTHER 20 MINUTES.

DUST WITH CONFECTIONER'S SUGAR JUST BEFORE SERVING.