

Lemon Poke Cake

Cake Ingredients

- 1 (15.25) package yellow cake mix
- 1 (3.4 ounce) package instant lemon pudding mix
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup vegetable oil
- 4 large eggs

Lemon Glaze

- $\frac{1}{3}$ cup lemon juice
- 2 cups confectioner's sugar

Lemon Icing Ingredients

3-4 cups confectioner's sugar

$\frac{1}{4}$ - cup lemon juice

1tsp lemon extract

(Can use 2 containers store bought vanilla icing – add 2 tsp. lemon extract and mix well)

Directions

1. Preheat the oven to 350° Prepare a 9x13-inch baking pan.
2. To make the cake: Stir cake mix and instant pudding together in a large bowl. Add water, oil, and eggs; mix until smooth and well blended. Spread batter evenly into the prepared pan.
3. Bake in the preheated oven until a toothpick inserted comes out clean, about 35 minutes. While cake is still hot, poke holes in the cake with the handle of a wooden spoon.
4. To make the sweet lemon glaze: Mix lemon juice and confectioner's sugar together in a small bowl until smooth; pour evenly over hot cake and allow to seep into the holes.
5. Make icing with confectioner's sugar, lemon juice and lemon extract. Add more powdered sugar or lemon juice until desired consistency.
6. Let cake cool completely then ice with lemon icing.