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Duncan hines lemon pudding bundt cake recipe

12/31/2005 My grandmother used a similar recipe. He replaced two tablespoons of lemon juice with 2 T. water and then drizzled with lemon juice and powdered sugar glaze on top. Yummy. 2003-02.11 Surprisingly enough lemon cake to mix and lemon pudding this cake didn't have the lemon flavor I was looking for nor was it as dense as a pound cake. There was nothing special, and I probably won't make it. 01/08/2004 I do not like lemon anything.. in any case, in any form, in any form. While I tasted that cake. I needed something to rush a group of veterans and decided it would be different. When everyone went crazy for this, All I decided to do was take a bite. Needless to say, it's become a favorite. I don't only use 2 eggs, and just dusted it with sifted powdered sugar. Very refreshing cake. Just good. 03/25/2011 This is duncan hines pound cake recipe I have used for years. Try adding a bath of lemon icing at the bottom of the bundt pan and then pouring your cake batter on top of that. Then, when it's done, let it cool and drizzle with lemon topping. Tell me about the treat! 04/11/2011 Another wonderful cake that starts life in the box ... I didn't change this recipe a little as I only had a Vanilla Instant pudding mix and was worried about using it I wouldn't have much lemon flavor. I added 1 tablespoon of lemon zest and also a teaspoon of lemon extract. As always, I used oil instead of apple sauce. Baked for 60 minutes and the cake was cooked to perfection. I just loved the moist lemon flavor with a great recipe that you can throw in with a few minutes. No, you never think it came out of the box!!! 8/2004 I topped it with orange juice/pastry sugar glaze and filled the center cake with fresh blackberries and raspberries. Delicious! 07/18/2005 I used this recipe to make mini pound cakes and they came out

perfect. I'm going to use this recipe again. 11/10/2005 I was pleasantly surprised by this cake. Added lemon zest a second time around the added lemon flavor. When a co-worker said it tasted like his grandmother's nail cake. Not too hard, not too easy. Reply and very easy not to mention quickly. 10/01/2004 I was trying to duplicate the incredibly moist lemon cake I had received at bake sale, but this one was pretty mediocre - not much different than making lemon cake mixed according to the guide. 1 15 Lemon pound cake II TheBritishBaker 2 15 Lemon pound cake II TheBritishBaker 3 15 Lemon pound cake II EdibleArt 4 15 Lemon pound cake II Elizabeth Allen 5 15 Lemon pound cake II Carol 6 15 Lemon pound cake II TheBritishBaker 7 15 Lemon pound cake II amerikangirl 8 15 Lemon Pound Cake II Cake Hollywood II 9 of 15 Lemon Pound Cake II Ursula Hampton 10 15 Lemon Pound Cake II Donna 11 15 Lemon Pound Cake II Mary Zink 12 15 Lemon Pound Cake II BritishBaker 13 15 Lemon Pound Cake II EdibleArt 14 15 Lemon Pound Cake II Tony Sewell 15 15 Lemon Pound Cake II Liza This Post May affiliate links, which means that we get a small commission for free for you when you make a purchase. Like Amazon Associate, I earn qualifying purchases. You can make the best Lemon Pound Cake very easily using our favorite box cake mixed with lemon pudding! This dessert is light, moist, and full of so much lemon flavor, which makes my go-to bundt cake recipe when I need something quick and delicious. I love making citrus flavored recipes like our Orange Crush soda cake and Orange Lemonade. Pop tart lemon is so delicious, especially this super moist lemon pound cake. My husband's grandmother (Nana) was a phenomenal cook and baker. He did everything by hand; Bread, pasta, biscuits and the most amazing pies I've ever tasted. She's been gone for over 20 years, but to this day, I still feel like she's cooking. I miss him. Every now and then, my mother-in-law pulls Nana's recipes and go through them when we visit, looking for family favorites. Lemon pound cake Duncan Hines cake mix This particular lemon cake recipe was cut on the side of the Duncan Hines Lemon Supreme cake mix box and was tucked into the pages of his recipe book. Nana could spy on a good recipe and although it's not from scratch, she did and saved it because it was so good. My husband said it was a special dessert he remembered growing up. It was a favorite of his grandfather and Nana had this easily accessible dessert on a pretty cake plate. When I got there, I saw why! It's really a perfect cake. Ingredients for lemon pound cake box cake mixed with lemon flavor-I really like baking Duncan Hines cake mixes. Cakes always come out super moist and fluffy. Instant pudding mix-Take your bundt cake up a notch and add Jello's instant lemon pudding mix to the batter. Using this ingredient creates a deliciously soft and flavorful crumb for each cake to taste to choose from. Pound cake options using cake mix and pudding Lemon pound cake cake mix is my favorite way to make a quick sweet treat. Lemon tastes so fresh with each bite and pudding makes the cake so soft and pillow! You can also try these pudding and cake combinations: How to make a Lemon Pound cake Preheat the oven and prepare your baking pan: Use instructions for a cake mix package with the right baking temperature and baking time. Prepare the cake batter: In a large bowl prepare the cake mix according to the instructions, using a hand mixer, or stand mixer like this one that is currently on sale on Amazon for a good price! Add the dry lemon pudding mix and blend thoroughly. Fill the cake with pans: Pour the cake batter into a prepared baking pan and cook until the toothpick test shows a clean toothpick. Cool completely: Make sure you cool the cake on a fully cooling rack. When it has cooled, turn the cake on to the serving plate. Additional lemon bundt cake topping ideas What makes this lemon pound cake recipe so darn good is simplicity. Icing is not necessary and there is no need to sprinkle powdered sugar on top. Now that not to say that we have not enjoyed this confirmation! Some of our favorite serving suggestions: Place a scoop of ice cream on top. Put a large dollop of whipped cream on The Dream Whip or Cool Whip.Add blueberries, strawberries or raspberries. Our favorite way to enjoy this cake is to just slice and serve! The favorite tools used when baking lemon cake In a large mixing bowl is ideal when mixing this damp lemon pound cake with a hand mixer, otherwise the bowl stand mixer works just fine. Wooden spoon - every kitchen has a wooden spoon! If not, grab one. They are great for baking and cooking! Bowl scraper I use this kitchen tool all the time! It's great for cutting cupcakes too! Kitchen Help Stand Mixer Use this mixing cakes or hand mixer works too. Bundt Pan Flute Bundt pan is great for this lemon bundt cake recipe! Serving is very easy when using a bundt pan. Cooling rack helps cool baked goods quickly, including this cake! Pretty Cake Stand I love serving baked goods, especially cakes with a pretty cake stand, because it makes it an all-star show! FAQ I like to bake this lemon pound cake in a bundt pan, and this is the one I use nordic ware. I have other fancy bundt pans that I'm looking forward to trying this cake, but now, I stick to plain and simple. I like to use a bundt pan because it's easy to serve the crowd, but you can also use a loaf pan like we did with our Clementine Pound Cake. How long does the cake take to bake? Bundt cakes generally take only 35-40 minutes to bake making them one of my favorite ways to enjoy the cake. However, this particular lemon bundt cake recipe takes 50-55 minutes because of the additional eggs and pudding. Worth the wait! The question that comes up a lot in relation to baked goods is I freeze it? Honestly, most baked items can freeze well. Yes! This cake freezes super well because it is made from a pudding mix. Several times I cut the cake in half, wrap the side of the saran wrap, and place in the Zip-Lock Freezer bag. Frozen pound cake stays fresh for 3-6 months. If you're looking for a more traditional cake recipe with lemon then try it deliciously deliciously simple lemon leaf cake! Be sure to sign up for our newsletter to get all the latest posts directly to your inbox! You ready to eat cake and eat it? The printable recipe is below: Did you do it? PLEASE EVALUATE THIS RECIPE BELOW! original post: 2/4/19 updated post 3/4/20, 6/12/20 By Meggan - August 31, 2020 - Updated September 16, 2020 Jump to Recipe This amazing Lemon Bundt Cake uses two secret ingredients (mix cake and instant pudding!) to make it the easiest, most delicious lemon cake you've ever had. Recipe ingredients: Ingredient Notes: Lemon cake mix: Duncan Hines makes a great mix. Instant pudding: This makes the cake ultra moist and delicious. Restaurants and bakeries across the country have been using lemon cake for years. They just won't tell you! Lemon zest: zest of lemons before you cut them Juice. Step by step instructions: Grease your prettiest bundt cake pan. Then, whisk together the cake mix and pudding mix in a large bowl. Add water, lemon juice, lemon zest, eggs and oil. Give all a good mix to combine. Then all you have to do is pour the dough into the prepared bundt pan. Bake 350 degrees for 40 minutes or until the toothpick inserted into the middle of the cake comes out with a clean few crumbs attached. Cool the cake in the pan for 15 minutes, then turn it over the wire rack to stop the cooling. It should be totally cool if you glaze it. To glaze, whisk together the powdered sugar, lemon juice and vanilla, then dazzle it over the chilled cake. Let the lemon glaze work hard before you cut it, though who could blame you if you just dug it? Recipe tips and variations: Bundt pan size: All 12-cup bundt pan works. Lubricating the pan: Be very generous with your nonstick spray or shortening. Nothing ruins the bundt like a stuck cake! Vanilla instant pudding: Can't find lemon pudding? Vanilla tastes great too! Most of the lemon flavor comes from the cake mix, so you don't lose too much flavor in vanilla pudding. I tested it to make sure. Lemon jelly-O: There are other cakes in the world that use lemon jelly, not pudding. The amount of eggs, water, oil, etc. are different cakes made with jelly-O. This recipe has only been tested with pudding. Blueberries: Fold 6 ounces of fresh blueberries into the batter at the end of step 2 (don't use more than 6 ounces). Bake according to the instructions. How to zest lemon: Keep the latch in one hand and lemon in the other over the cutting board or clean work surface. Going in one direction, push the lemon away from you over the rough side of the grater, removing the colorful part of the tree, exposing the pi. Gently rotate the lemon as you go. More delicious cakes: Did you enjoy this recipe? Please leave an assessment and comment below! Preheat the oven to 350 degrees. Generously coat a large Bundt pan with shortening or nonstick spray. In a large bowl, whisk together the cake mix and pudding mix. Add the water, oil, lemon zest, lemon juice and eggs and whisk together. Pour into the prepared pan and cook until the toothpick inserted comes out of a clean few crumbs attached, about 40 minutes. Cool for 15 minutes in a pan. Rotate on the cooling rack, which is set over a baking sheet and cool completely. Whisk together the powdered sugar, lemon juice and vanilla. Drizzle over the chilled cake and let the glaze harden for at least 10 minutes. Transfer to a serving platter and serve fresh strawberries on request. Bundt pan size: All 12 cups of bundt pan works. Lubricating the pan: Be very generous with your nonstick spray or shortening. Nothing ruins the bundt like a stuck cake! Vanilla instant pudding: Can't find lemon pudding? Vanilla tastes great too! Most of the lemon flavor comes from the cake mix, so you don't lose too much flavor in vanilla pudding. I tested it to make sure. lemon jelly-o: there are other cakes in a world that use lemon jelly instead of pudding. The amount of eggs, water, oil, etc. are different cakes made with jelly-O. This recipe has only been tested with pudding. Blueberries: Fold 6 ounces of fresh blueberries into the batter at the end of step 2 (don't use more than 6 ounces). Bake according to the instructions. How to zest lemon: Keep the latch in one hand and lemon in the other over the cutting board or clean work surface. Going in one direction, push the lemon away from you over the rough side of the grater, removing the colorful part of the tree, exposing the pi. Gently rotate the lemon as you go. Serving: 1000 | Calories: 367kcal | Carbohydrates: 63g | Protein: 4g | Fat: 12g | Saturated fat: 9g | Cholesterol: 62mg | Sodium: 374mg | Potassium: 55mg | Fiber: 1g | Sugar: 39g | Vitamin: 90IU | Vitamin C: 5mg | Calcium: 100mg | Iron: 1mg Main|@CulinaryHill or tag #CulinaryHill! #CulinaryHill, #CulinaryHill!

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