

## *Idiot's Kitchen Recipe – Betty's Famous Lemonade Cake*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – from Betty Bushnell



Ingredients:

- 1 (3 ounce) package lemon jello
- $\frac{3}{4}$  cup boiling water
- 1 box yellow cake mix (NOT the kind with pudding in the mix)
- 4 eggs
- $\frac{3}{4}$  cup vegetable oil
- 1 (6 ounce) can frozen lemonade concentrate (or  $\frac{3}{4}$  cup)
- $\frac{1}{2}$  cup sugar

Preheat the oven to 350 degrees.

Dissolve jello in  $\frac{3}{4}$  cup boiling water. Set aside and cool.

Prepare a tube cake pan with a removable bottom. Trace and cut out a disc of parchment paper to line to bottom of the pan. Grease the sides, bottom, and tube of the pan thoroughly with Crisco, add the parchment disc, and grease the top of the parchment paper being careful to avoid any wrinkles in the paper.

Beat cake mix, 4 eggs, and  $\frac{3}{4}$  cup vegetable oil together. Add cooled jello to the batter and use a whisk or electric mixer to combine thoroughly and remove most of the lumps.

Pour the batter into the prepared pan and bake 1 hour at 350 degrees without opening the oven door.

While the cake cooks, thaw the lemonade concentrate and mix with  $\frac{1}{2}$  cup sugar.

Pour lemonade mixture over HOT cake immediately when it comes out of the oven.

Cool cake completely in the pan. When the cake has cooled, run a sharp knife carefully around the outer edge of the pan and also around the inner tube. Lift out the removable bottom and turn the tube over onto a plate. If the parchment is still stuck to the cake, peel it off and discard.