

# Sweet Tart Lemon Cake

Courtesy of Carole's Creations

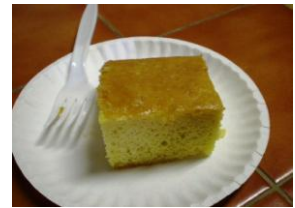
Prep Time: 20 minutes

Cooking Time: 35 minutes

Serves: 12 servings 3" x 3"

**CChints:** We used a 9x13 pan and made a cake

that is reduced in fat. This recipe calls for a boxed lemon cake mix. Just replace the oil with the same amount of unsweetened applesauce. You can do this with most any cake or brownie recipe that calls for vegetable oil. The applesauce adds moisture and reduced the fat by quite a bit. If you don't want to buy an entire jar of applesauce, you can buy the type that is packaged in small snack size containers. There are usually 6 in a package and you can use what you need for this cake and save the rest for a quick snack later.



Cake:

10 ounce boxed Lemon cake mix

1 cup water (The box may ask for more water but you don't want it because the applesauce will add the moisture you need.)

3 large eggs (or the number called for on the box)

1/3 cup unsweetened applesauce that we are substituting for the oil

1 ounce box sugar free, fat free instant lemon pudding

Grease and flour for the pan or use cooking spray for baking or spray your pan with cooking spray and dust is lightly with flour

Sweet and Tart icing:

6 ounce can frozen lemonade, thawed and not deluded with water (If you can't find a 6 ounce can you can purchase a 12 ounce can, divide it in half and your 6 ounces for the cake and make lemonade with the rest.)

2 cups powdered sugar or it's over name is Confectioners sugar

Preheat your oven and locate your 9x13 baking pan. (Preheat the oven to the proper temperature for the type of pan you have. See the box for this information. Prepare the bottom of sides of the pan with grease and flour.

In a large mixing bowl and a spatula, blend the water and applesauce together. Crack the eggs into a separate bowl to be sure you don't get egg shells in to mix. Pour the eggs into the water and applesauce and stir. Slowly blend in the cake mix and dry pudding, scraping the sides of the bowl and you stir. Beat with an electric mixer for 2 minutes, scraping the sides of the bowl. Pour the cake batter into the prepared baking pan. You will want to work quickly to gently spread it out evenly through the pan because the pudding will start to make the batter stiff.

Bake according to package directions for a 9x13 pan which will probably be between 30 – 35 minutes. During this time you can get you icing ready. In a medium size bowl, combine the lemon juice and sugar together. Use the back side of a spoon to smooth out the sugar bumps. Let it sit out on the counter until the cake has finished baking. Take the cake out of the oven and insert a toothpick into the center to see if it is done. The toothpick should come out dry. If it is wet, put the cake back into the over for another two minutes and test again.

When the cake is done, pull it out of the oven and use a toothpick to poke a lot of 1-2 inch deep holes all over the cake so that each slice will have at least 2-3 holes in it. Pour the icing evenly over the cake and watch it soak in all over but especially through the holes. Put the cake back into the oven for 3 more minutes at the same temperature.

Remove it from the oven and allow it to cool. Carefully slice in to serving size pieces and get ready for a sweet and tart lemon dessert. Caroleicious!