

Lemon Supreme Cake

From *The Cake Mix Doctor* cookbook

1 pkg lemon cake mix
1 3oz pkg lemon Jello
4 eggs
¾ cup oil
¾ cup water

Glaze:

2 cups powdered sugar
½ cup fresh lemon juice (from 2-3 lemons)

Preheat oven to 350°. Lightly grease a 13x9 pan; set aside.

In large bowl stir together cake mix, Jello, eggs, oil and water and blend on low speed for 1 minute, then medium for 2 minutes, scraping bowl when needed.

Pour into pan and bake 35-40 minutes or until it tests done.

Meanwhile, stir together glaze ingredients. When cake is done, remove from oven and immediately poke holes in top of cake with a fork or skewer. Be careful not to tear the cake. Spoon lemon glaze over top and let it soak into the holes. Cool completely, dust with powdered sugar and slice.