

On our cover

## Lemon-Lime Cake

1 box lemon or yellow cake mix

1 3-oz. package lime gelatin

$\frac{3}{4}$  cup boiling water

$\frac{1}{2}$  cup cold water

Princess Heritage® Fluted Tube Pan

Princess Heritage® Deluxe Cake Plate

Prepare cake mix according to package directions. Spread in Fluted Tube Pan and bake according to package directions. Let cool 15 minutes. While cake is cooling, dissolve gelatin in boiling water. Add cold water and allow to cool to room temperature. Prepare Lemon Frosting (see recipe below). Remove cake from pan and place on Cake Plate. With a straw, poke holes in cake 2-3" apart. Slowly pour gelatin mixture over each hole in cake, discard remaining gelatin. Frost cake and refrigerate for 3-4 hours until ready to serve.

### Lemon Frosting

1 package lemon instant pudding mix

1 $\frac{1}{4}$  cups milk

8 oz. whipped topping

Follow pudding directions using 1 $\frac{1}{4}$  cups milk. When pudding is done, fold in whipped topping. Refrigerate for 20 minutes. **Tip:** Decorate top of cake with lemon zest using a zester tool or a small cheese grater. Be sure to remove only the outside portion of the skin, not the white portion (pith) which can be very bitter.

