

Lemon Pound Cake (Duncan Hines)

Cake

- 1 Duncan Hines Moist Deluxe Lemon Supreme Cake Mix
- 4 oz. lemon instant pudding mix
- 4 eggs
- 1 c. water
- 1/3 c. oil

Glaze

- 1/2 c. Duncan Hines Creamy Homestyle Frosting (favorite flavor)

1. Preheat oven to 350°. Grease and flour 10-inch bundt pan or tube pan.
2. Combine cake mix, pudding mix, eggs, water and oil in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour into pan. Bake for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto serving plate. Cool completely.
3. For glaze, heat frosting in small saucepan over medium heat, stirring constantly until thin, or microwave on high power 10 to 15 seconds. Do not overheat. Drizzle over cake.

Cake can also be made in 2 prepared loaf pans. Bake at 350° for 50 to 55 minutes for 9x5 inch pans (55 to 60 minutes for 8½x4½ inch pans) or until toothpick inserted in center comes out clean. Cool 15 minutes before removing from pan.