



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

LEMONADE CAKE

- 1 (3-ounce) package lemon gelatin
- 1 cup PURITY LEMONADE, boiling
- 1 cup PURITY BUTTER, softened to room temperature
- 1 (18.25-ounce) box lemon cake mix
- 4 eggs
- 1/2 cup PURITY LEMONADE
- 2 tablespoon grated lemon peel
- 1/2 cup PURITY LEMONADE
- 2 cups powdered sugar
- 1 tablespoon grated lemon peel, optional

Stir lemon gelatin into PURITY LEMONADE; set aside. Beat PURITY BUTTER in large bowl and gradually beat in cake mix. Add eggs, one at a time, beating well after each addition. Beat in lemon gelatin mixture and 1/2 cup PURITY LEMONADE; stir in lemon peel. Pour into bundt pan and bake at 350°F for 40-50 minutes or until cake tests done. Cool cake in pan on wire rack for 10 minutes. Place powdered sugar in small bowl and gradually whisk in PURITY LEMONADE. Stir in lemon peel if desired. Punch holes in top of cake and pour glaze over cake while still warm.

Yield: 1 10-inch cake.