

Cake - Lemon
Concepcion Matthey - DFAIT/MAECI

Ingredients:

- 2 Baked round white cake layers (9 inch), cooled
- 2 Cups boiling water
- 2 (85 g each) packages of JELL-O Lemon Jelly Powder
- 1 Cup cold milk
- 1 Package of (4-serving size) JELL-O Lemon Instant Pudding
- 3 Cups of thawed COOL WHIP Whipped Topping

Instructions:

- PLACE cake layers, top-sides up, in two clean 9-inch round cake pans. Pierce cakes with large fork at 1/2-inch intervals.
- STIR boiling water into dry jelly powder in medium bowl until completely dissolved. Pour evenly over cake layers. Refrigerate for 3 hours
- POUR milk into large bowl. Add dry pudding mix. Beat with whisk 2 minutes or until well blended. Gently stir in whipped topping; set aside. Dip one cake pan in warm water for 10 seconds; un-mould onto serving plate. Spread with about 1 cup of the pudding mixture. Un-mould second cake layer; carefully place on first cake layer. Frost top and side of cake with remaining pudding mixture. Refrigerate at least 1 hour before serving. Store leftover cake in refrigerator