

Mrs. Croft's Lemon Cake

4 large eggs
¾ cup sugar
1 cup Wesson oil
1 cup apricot nectar
1 box Duncan Hines Lemon Supreme Cake mix
Zest of 1 lemon
Juice of 2 lemons
Scant 1 cup powdered sugar

Preheat oven to 350.

Beat eggs well, add sugar and beat until it turns pale yellow (about 2 minutes).

Add Wesson oil, apricot nectar and cake mix, and after it is incorporated beat for another two minutes or so.

Place in a Bundt pan, well buttered (I pour a little extra Wesson oil in and that does the trick) and bake for about 50 minutes until a toothpick comes out clean.

Remove from oven and let cool for about 20 minutes. While the cake cools, mix the zest, juice and powdered sugar together in a small bowl.

Remove the cake from pan and drizzle lemon juice and powdered sugar mixture all over. I poke holes into the cake with the fork that I have beaten the glaze with so that the glaze can seep into the cake. Do it slowly or it will simply pool in the hole in the middle!!!

Mrs. Croft was the mother of my best friend in boarding school (still is). She was not a cook and certainly not a baker, but this was the very best thing I remember from visiting when I was a child. It has always been a hit and still it----easy and good and everyone loves it.

Barbara Deisroth

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