



Duncan Hines

Alice - ^{77B}
 Remember the lemon pound
 cake you said was
 fantastic? Here's "my"
 recipe you wanted!

Sue

P.S. My Orange + Devil's Food
 pound cakes are pretty
 fantastic too.

LHJ
 p 86

**DUNCAN HINES
 LEMON SUPREME POUND CAKE**
 (Makes 12-16 servings)

- 1 pkg. Duncan Hines Deluxe II Lemon Supreme Cake Mix
- 1 pkg. lemon instant pudding mix (4 serving size)
- 1/2 cup Crisco Oil*
- 1 cup water
- 4 eggs

Preheat oven to 350°. Blend all ingredients in a large bowl, beat at medium speed for 2 minutes. Bake in a greased and floured tube pan, 10 inch or fluted, at 350° for 45-55 minutes, until center springs back when touched lightly. Cool 25 minutes in pan, then invert onto serving plate.

GLAZE: Blend 1 cup confectioners sugar with either 2 tablespoons milk or 2 tablespoons lemon juice. Drizzle over cake.

*Crisco Oil is recommended as some other oils may cause the cake to fall.

Sue knows it's
 Duncan Hines layer
 cake mix that makes
 her pound cakes so
 moist and delicious.
 So cut out her recipe
 for "your" pound cake.

