



# Lemon Cake with Lemon Ganache Glaze

The Lemon Ganache Glaze and Candied Lemon Zest really bring the zing to this dessert.

## Ingredients

- 1 bag [Pamela's Vanilla Cake Mix](#)
- 3 eggs, large
- ½ cup oil
- ⅔ cup water or milk
- 1 ½ tsp lemon flavoring
- 4 tsp lemon zest
- Lemon Ganache Glaze
- ½ bag [Pamela's Vanilla Frosting Mix](#) (reserve ½ bag for another use)
- 3 TBSP butter, melted
- 2 TBSP lemon juice
- Candied Lemon Zest
- 2 lemons, zested in long strips
- 1 cup sugar
- ½ cup water
- SPECIAL EQUIPMENT: zester (not micro-plane)
- OR
- Very Simple Lemon Zest
- 2 lemons, zested
- ½ cup sugar

## Directions

Preheat oven to 325°. Beat eggs until thick. Add oil, water, flavoring and zest, and mix well. Add Cake Mix and beat on medium/low for two minutes. Batter thickens slightly and becomes lighter in color.

Lightly spray, butter or oil all pans, including cupcake papers. If desired, dust Bundt pans with rice flour. Cake is baked when it springs back to a light touch, or toothpick comes out almost clean. Do not over bake. Cake will start to pull away from the edges of the pan and may have cracks in the top.

two 8" rounds—24 to 30 min. (approx. 1 ½ " tall layers)

two 9" rounds—18 to 24 min. (approx. 1" tall layers)

one 9" square—45 to 55 min. (approx. 2" tall layer)

one 9 x 13" pan—35 to 45 min. (approx. 1 ¼" high sheet cake)

one large Bundt —45 to 55 minutes

one 10" spring form—45 to 55 minutes

14 cupcakes (fill  $\frac{2}{3}$  full)—20 to 24 minutes (regular size)

Lemon Ganache Glaze:

Melt butter in a double boiler over simmering not boiling water, add frosting mix and juice and stir to combine. Heat and stir until smooth. Transfer to 2-cup measuring cup and slowly pour over cake. To glaze your cake without making a huge mess, place cake on a wire rack over a sheet pan or parchment before pouring on the glaze.

Candied Lemon Zest:

Bring a small sauce pan of water to boil, add zest and drain. Do this two more times to eliminate any bitterness in the zest. Melt sugar in  $\frac{1}{2}$  cup water, add zest and just simmer for 40 minutes or until the zest glows and is translucent. Drain well before using in or on top of cakes.

OR

Very Simple Lemon Zest:

Zest lemons directly into sugar. Toss together well and use. Dry the extra sugared zest: spread out on a piece of parchment until dried (1 or 2 days), keep in sealed jar.

Chef's Note: Use the beverage style zester; it cuts very thin curls with very little of the bitter pith.

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