

## Lemon Bar Bundt Cake

**1 LEMON SUPREME CAKE MIX  
(NO PUDDING IN THE MIX)**

**4 EGGS**

**1/4 CUP FRESH LEMON JUICE**

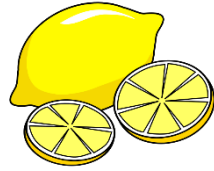
**3/4 CUP WATER**

**2 TSP. LEMON ZEST**

**1/3 CUP VEGETABLE OIL**

**1 SMALL BOX VANILLA PUDDING MIX**

**1 1/2 CUP LEMON PIE FILLING OR LEMON CURD**



Place eggs, lemon juice, water, lemon zest, & oil into mixer. Add cake mix and pudding mix. Mix on medium speed for 2 minutes. Grease and flour (or spray well) a 10 cup Bundt pan. Put batter in Bundt pan

*Lemon Filling:* Place lemon filling on the top of the cake being careful to center filling on batter. Bake in a 325-degree oven and bake for 1 hour and 15 minutes. Cool completely on wire rack before flipping out to glaze.

*Lemon Glaze: (this is a recipe revision)*

**GLAZE: 3 TBSP ROOM TEMPERATURE BUTTER  
WITH 1/3 CUP POWDERED SUGAR AND ENOUGH  
LEMON JUICE FOR YOUR DESIRED THICKNESS.**