

# Lemonade Cake

## **Cake:**

**1 BOX OF WHITE CAKE MIX**  
**3 OZ. LEMON GELATIN**  
**3/4 CUP OIL**  
**1 CUP LEMONADE**  
**4 EGGS (ROOM TEMPERATURE)**

Mix all ingredients and pour into a well-greased 1/4 sheet cake pan, or two round cake pans. Bake at 350 degrees for 30-35 minutes or until a toothpick comes out clean and the cake has begun to pull away from the edges of the pan. Leave in the pan and cool on a cooling rack. If making round layers, let them cool for 5-10 minutes, then flip them out onto parchment paper and cool on a cooling rack.

## **Cream Cheese Icing:**

**1/2 CUP SALTED BUTTER, ROOM TEMP.**  
**8 OZ. CREAM CHEESE, ROOM TEMP.**  
**4 1/2 CUPS POWDERED SUGAR**  
**1 TSP. LEMON EXTRACT**  
**1 TBSP. LEMON JUICE**

Mix the butter and cream cheese together first. Then add extract and lemon juice. Now add the powdered sugar a little at a time. Wait until cake has cooled completely before icing. Keep the cake refrigerated, as it contains cream cheese. Enjoy.