

Light Lemon Pound Cake

- 1 box French Vanilla cake mix
- 3.7 ounce instant Lemon pudding powder
- ½ cup vegetable oil
- 4 large eggs
- ½ cup milk
- 8 ounces sour cream (I think you could also use vanilla yogurt)

Instructions

1. Pre-heat your oven to 350 and grease 2 large loaf pan.
2. In a large bowl mix all the ingredients until there are no lumps.
3. Pour the cake batter into the two pans. Bake for about 45-50 minutes. I had to bake the cake in the glass pan for about 5 minutes longer than the cake I made in my metal pan.

Glaze

- ¼ cup (4 tablespoons) of butter
 - 2 cups powdered sugar
 - 2 tablespoon milk
 - ½ teaspoon vanilla
1. Melt butter in the microwave for about 30 seconds.
 2. Add sugar, milk, and vanilla. Mix together and if necessary slowly add more milk until you get it to a good consistency.
 3. Pour it over the cake and enjoy! This cake actually tastes better when it cool.

This glaze recipe will actually make a little more glaze then you will need - so don't feel obligated to use it all.

If you want to make it a little more lemony you could add a few tablespoons of fresh lemon juice to the cake batter.