

APRICOT NECTAR CAKE

Serves about 10 – 12

1 Lemon supreme mix

½ Cup sugar

½ Cup vegetable oil

1 Cup apricot nectar

5 eggs

2 Cups powdered sugar, sifted

Juice of 2 lemons

Preheat oven to 325 degrees. Grease and flour a tube or bundt pan.

Combine cake mix with sugar, vegetable oil, and apricot nectar. Add eggs, 1 at a time. Beat about 2 minutes, and pour into the baking pan. Bake for 1 hour at 325 degrees.

While cake is baking prepare icing by mixing together powdered sugar and lemon juice. Spread on cake when it is removed from the oven. Place the cake under the broiler and bake until icing is glossy, melted, and clear. Cool before removing from the pan.