

Lemon Lava Cake

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50 minutes to prepare serves 12-16

INGREDIENTS

1 (15.25 oz.) package white or yellow cake mix

3 eggs

1 cup water

1/2 cup vegetable oil

1 teaspoon vanilla extract

1 teaspoon lemon extract, optional

2 (3.4 oz.) packages lemon instant pudding

2 cups cold milk

1 1/4 cups water

1 teaspoon lemon zest

Vanilla ice cream, powdered sugar, or cool whip, garnish

PREPARATION

Preheat oven to 350° F and lightly grease a 9×13-inch baking dish with butter or non-stick spray.

Whisk together cake mix with eggs, water, vegetable oil, vanilla and lemon extracts in a large bowl until mixture is just combined.

In a separate bowl, whisk together lemon pudding packets, milk, lemon zest and water, stirring until all powder has dissolved and mixture is smooth.

Pour pudding mixture into prepared cake pan, gently spreading into an even layer.

Pour cake batter gently on top of pudding layer, trying not to mix the two.

Optional: place baking dish on top of a baking pan to prevent spillage in oven.

Place in oven and bake for 50-55 minutes, or until toothpick inserted in center comes out clean of crumbs. (Pudding layer is okay on there.)

Remove from oven, then let cool.

Serve with powdered sugar, vanilla ice cream or whipped cream and enjoy!