Lemon Jello Cake

Lemon Jello Cake from the original efishinsea.net site from 2004!



Ingredients

- **1** small pkg lemon Jello
- **1 cup** boiling water
- **1** lemon cake mix
- **4** eggs
- **1 T.** lemon juice
- **2/3 cup** oil

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- **2 cups** powdered sugar
- **5 T.** lemon juice
- **2 T.** melted butter (no substitutes)

Method

1. Mix and set aside - 1 small pkg lemon Jello and 1 cup boiling water. Mix together- 1 lemon or yellow cake mix, 2/3 cup oil, 4 eggs and 1 T. lemon juice.
2. Add Jello mixture and mix well. Pour into greased 13 x 9 inch pan. Bake at 325 degrees 35 - 45 minutes. Remove cake immediately from oven when done and puncture cake full of holes with toothpick.
3. Mix 2 cups powdered sugar, 5 T. lemon juice and 2 T. melted butter. Pour icing on top of hot cake

Notes

> This is a recipe I have had since our early Navy days. The San Diego Navy Base Commisary in the 60's gave out recipe cards from local military cooks..and I have used this recipe probably more than any other in our collection.
> Recommend you use Duncan Hines Lemon Cake mix with this..