

APRICOT CAKE

*Ema's favorite cake growing up! About 1965,
Grandmama's friend, Rose MacCauley, gave Grandmama this recipe.
Accompanying the recipe was a cake for Saba, who had spent a week in the hospital.
It has been a family favorite ever since.*

20 dessert-sized slices or 16 generous slices – it is quite rich!

Combine:

1 box	Yellow cake mix (Grandmama prefers Duncan Hines)
12 oz	Apricot nectar juice, 1 can
4 whole	Eggs, whipped
Scant 2/3 cup	Wessen Oil

Directions:

1. Mix ingredients above.
2. Pour into a bundt pan.
3. Place cake in cold oven!
4. Bake at 350 for an hour, or longer.
5. To determine if cake is done, insert a straw into it.

Glaze:

½ box (1 ¾ cups)	Sifted powdered sugar
2	Lemons juiced, fresh is better, but may substitute for bottled lemon juice)

Directions:

1. Drizzle glaze on cake while it is still very warm – just out of the oven.
2. Cool cake for 3-4 hours.
3. Remove from pan.

*Enjoy a great cake from yester-year!
Les'a*