

Honeycomb Cake

HABA dinner – January 23, 2016



Cake:

One box lemon cake mix
One small package Instant lemon pudding
½ cup oil
¾ cup apricot nectar
¼ cup water
4 eggs

Drizzle:

2 cups confectioners sugar
1/3 cup lemon juice
2 TBSP butter
zest of one lemon (optional)
(I did not use lemon zest for
the HABA cakes)

Cake: Mix first five cake ingredients in a large bowl. Add eggs one at a time, beating after each addition. Pour into 2 greased loaf pans, or one Bundt pan or 12 mini Bundt pans. Bake at 350 degrees for 40-60 minutes. Test for doneness in center.

Drizzle:

In small pan on stove melt the butter. Stir in remaining ingredients. After cake comes out of oven and while cake is still hot pierce all over with chop stick and pour on drizzle. When cake is cooled turn out of pan.

This cake freezes well. My family prefers no zest in the drizzle.

Apricot nectar comes in 6 packs. One can is exact amount for this recipe. I find them at Meijer grocery store.



(The HABA honeycomb cake was baked in a Nordic Ware Honeycomb pan, <http://www.amazon.com/Nordic-Ware-Honeycomb-Pull-Apart-Dessert/dp/B006DH4OWY>) and I used a baking spray (oil/flour spray) to prepare the pan. I have also seen the cake pan at Walmart. Sugar bees purchased at Amazon but might be available at your local cake decorating store.