

LEMON DUMP CAKE

Ingredients

- 1 (3.4-ounce) package lemon instant pudding mix
- 1 (10-ounce) jar lemon curd
- 1 1/2 cups whole milk
- 1 (15.25- to 18-ounce) box yellow cake mix
- 2 cups confectioners' sugar
- Finely grated zest of 1 lemon
- 1/4 cup freshly squeezed lemon juice

Directions

1. Preheat the oven to 350 degrees. Spray a 9x13-inch pan with nonstick cooking spray.
2. Pour the pudding mix into the prepared pan. Add 1/2 cup of the lemon curd and the milk. Whisk until the pudding is thick and creamy, about 2 minutes. Stir in the cake mix and blend until moistened. Spread the batter evenly in the pan. Using a teaspoon, dollop the remaining lemon curd in small spoonfuls evenly over the cake batter. Swirl with the tip of a table knife.
3. Bake for 40 to 45 minutes or until a wooden pick inserted in the center of the cake comes out clean. Allow the cake to cool.
4. In a small bowl, whisk together the confectioners' sugar, lemon zest, and lemon juice. Drizzle over the cooled cake.