

## **Amaretto Cake with Fresh Lemon Icing**

4 eggs

1/3 cup (79 ml) amaretto liqueur

2/3 cup (158 ml) orange juice

2/3 cup (158 ml) canola oil

2/3 cup (80 grams) dry vanilla pudding mix

1 3/4 cups (346 grams) sugar

2 1/4 cups (312.50 grams) flour

2 teaspoons baking powder

Icing:

1 1/4 cups (140 grams) powdered sugar

1 1/2-2 tablespoons lemon juice

2 teaspoons grated lemon zest or peel

Directions:

Preheat oven to 325 F/165-170 C (depending if your oven runs cool or hot). Oil spray and line 2 loaf pans, 9 x 5 inches or 23 x13 cm with a long strip of parchment paper down the middle of the pans. When cake is cool, you will use it as "handles" to remove cake to wire racks after running the knife around the edges.

In mixing bowl place eggs, amaretto, orange juice, oil and vanilla pudding mix. Beat together well. Add sugar and beat. Add flour and baking powder (I prefer to mix them together in the same bowl I measured flour into) and beat till smooth, don't overbeat. Pour batter more or less evenly between the two loaf pans and bake for 45-55 minutes or until cake checked in two places with wooden toothpick come out clean. While cake bakes, prepare icing by mixing powdered sugar, lemon peel and lemon juice together. Start with lesser amount of juice, adding enough to make icing thick but spreadable. When cake is done, remove in pans to wire rack and pour the icing evenly between the two pans while cake is still hot. Some will sink into the cake while the rest forms a nice crackly white icing. A wonderful cake.