

DINNERLY



Lemon Snacking Cake with Raspberry Glaze



1,5h



2 Servings

Cake isn't just for special occasions. Cue the snacking cake—perfect for whenever you need a sweet treat, a decadent breakfast, a simple dessert...or you just need a piece of cake. We complement this quick, lemony cake with a raspberry glaze and thinly sliced lemon peel for both pretty presentation and deliciously sweet and tart flavor. We've got you covered! (Serves 8)

WHAT WE SEND

- 1 lemon
- 2 (6 oz) pkgs yellow cake mix ^{1,3,6,7}
- 2½ oz confectioners' sugar
- ¼ oz raspberry powder

WHAT YOU NEED

- 2 large eggs ³
- vanilla extract
- butter ⁷

TOOLS

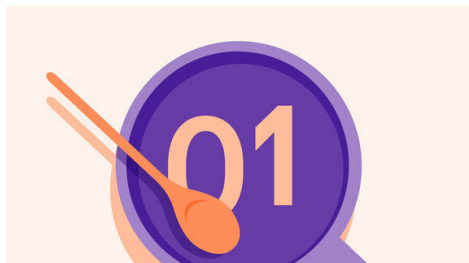
- loaf pan
- nonstick cooking spray
- parchment paper
- microplane or grater
- handheld electric mixer
- microwave

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 270kcal, Fat 9g, Carbs 42g, Protein 4g

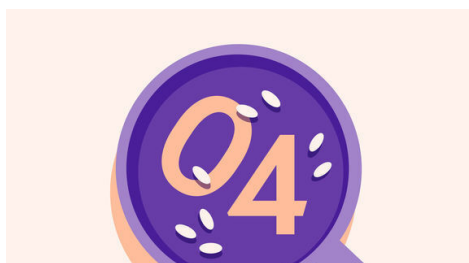


1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease a loaf pan with nonstick cooking spray, then line with parchment paper.

Using a vegetable peeler, peel a 1-inch thick strip of **lemon peel** and set aside for step 5.

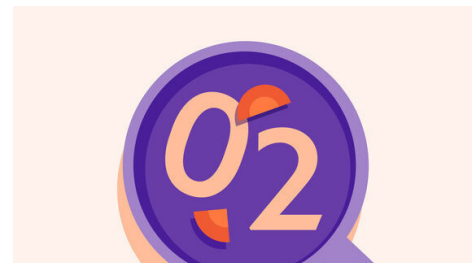
Zest **remaining lemon** into a large bowl. Juice **all of the lemon** into a liquid measuring cup. Transfer 1 teaspoon juice to a small bowl; set aside until step 4.



4. Make glaze

Microwave **2 tablespoons butter** in a medium bowl until melted. Add **confectioners' sugar, reserved lemon juice, ¼ teaspoon raspberry powder, and 1 teaspoon water**. Thin with **½ teaspoon water** at a time until **glaze** drops from whisk in thick ribbons. Set aside to thicken slightly, about 5 minutes.

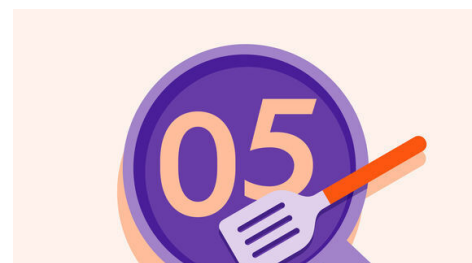
Spread **all but 1 tablespoon glaze** over **cake** in an even layer.



2. Make batter

To measuring cup with **lemon juice**, add **water** to the 1 cup line.

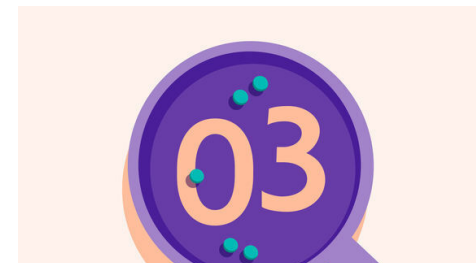
To bowl with **lemon zest**, add **all of the cake mix, juice mixture, 2 large eggs, and 1 teaspoon vanilla**. Using an electric mixer, beat until smooth, thickened, and slightly shiny, about 2 minutes. Transfer to prepared loaf pan.



5. Finish & serve

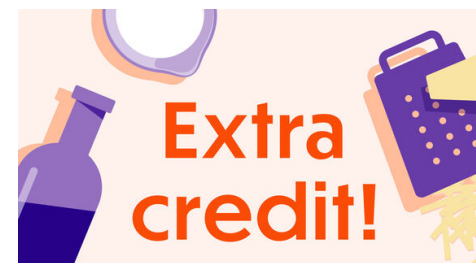
To **remaining glaze**, add **¼ teaspoon raspberry powder** and **1 teaspoon water**. Drizzle over **cake**. Very thinly slice **reserved lemon peel** into strips.

Sprinkle **snacking cake** with **some of the remaining raspberry powder and lemon peel**. Let **glaze** set before serving. Enjoy!



3. Bake cake

Bake on center oven rack until lightly golden and a toothpick inserted into center comes out clean, 40–45 minutes. Let cool completely.



6. Check us out!

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