

Lavender Glazed Lemon Cake



A light and fluffy lemon cake glazed with a combination of lavender powdered sugar and lemon juice.

Makes 18 slices

1 lemon cake mix

1 1/2c lavender powdered sugar ~ can be purchased at Herbs and Spice, Findlay Market

2T lemon juice

1T lemon zest

Prepare cake mix according to directions. I like to make in two layers and add lots of lemon zest to the mix before baking. Cool completely.

Combine powdered sugar, lemon juice and lemon zest in small bowl. Whisk well until powdered sugar is completely dissolved and glaze is smooth except for zest.

Drizzle over middle of cake, top with 2nd layer and then drizzle over entire cake allowing to drip down the sides. Let stand at least 1 hour before serving to let glaze harden

Prepare Ahead Tip

Cake can be kept, covered, at room temperature for 72 hours.