

Orange Bundt Cake

1 (18.25-ounce) package yellow cake mix
1 (3.9-ounce) package instant lemon pudding
3/4 cup orange juice
1/2 cup vegetable oil
4 eggs
1 teaspoon lemon extract
1/3 cup orange juice
2/3 cup sugar
1/4 cup butter

1. Preheat oven to 325°F (160° C). Grease one bundt pan and set aside.
2. In large bowl beat together cake mix, pudding mix, 3/4 cup orange juice, oil, eggs, and lemon extract for 3 minutes. Pour batter into prepared bundt pan.
3. Bake for 50 to 60 minutes, or until tested done. Cool for 15 minutes and remove from pan.
4. In small saucepan combine 1/3 cup orange juice, sugar, and butter. Bring to boil, reduce heat and cook for two minutes.
5. Drizzle hot icing over warm cake.

Makes 1 bundt cake.