

DIRECTIONS

1. Use un-greased 9x9 metal pan. (NOT an 8x8 pan or it will flood over).
2. Prepare the following ingredients and put each aside:
 - a. In a bowl, sift together flour, baking powder, & salt..
 - b. Zest the lemon and put zest aside.
 - c. In a 1-cup measuring cup, put milk, lemon zest, the 1st lemon extract, the food coloring, and stir.
 - d. In another bowl, whisk together the powdered sugar & cornstarch and place near the baking pan.
 - e. Squeeze the lemon, strain & measure out the juice.
 - f. In a large glass measuring cup or bowl, stir together the hot water, the 2nd lemon extract, & lemon juice.
3. In a mixing bowl, mix butter & sugar together well. Add egg yolk and a tablespoon or two of the milk mixture to make it more workable and cream it well.
4. Add remaining milk mixture and the dry cake ingredients. Stir until blended.
5. Spread the batter into the pan in an even layer.
6. Sprinkle the powdered sugar/cornstarch mixture all over the top of the batter. Shake pan a little to level it out.
7. If necessary, reheat the water/lemon mixture to "Hot" in the microwave (140-150°), then very gently sprinkle it over the top of the powdered sugar/cornstarch mixture.
8. Bake @ 400° on #3 shelf until nicely browned on top. (about 18-25 minutes. (Glass Pan, use 375°)
9. Cool for about 10-15 min before serving.

INGREDIENTS

CAKE DRY:

- 7/8 cup All Purpose FLOUR (never Whole WheatFlour)
4.0 oz (calc'd @ 4.75 oz per cup)
- 1½ tsp BAKING POWDER
- 1/4 tsp SALT

CAKE WET:

- 1/4 cup WHOLE MILK
- 2.0 oz by weight
- 1½ tsp LEMON ZEST (Optional)
- 1 tsp LEMON EXTRACT

PUDDING DRY:

- 1 1/8 cup POWDERED SUGAR
- 5.0 oz
- 2 Tbsp CORNSTARCH
- 0.55 oz

PUDDING WET:

- 2½ cups HOT WATER
 - 1# 4 oz Note: With glass pan, use 2 ¾ c hot water
 - 1 tsp LEMON EXTRACT
 - 1½-2 Tbsp LEMON JUICE (Depends on the lemon)
-
- 2 Tbsp BUTTER Room Temperature (70°)
 - 1.0 oz
 - 1/2+ cup SUGAR,
 - 4.0 oz
 - 1 Yolk Egg YOLK

PUDDINGCAKE_L4Web.lwp

History & Notes:

The original Betty Crocker Pudding Cake Mix was a favorite of my family when they discontinued it sometime in the 1970's. I have since tried various recipes on the internet including the Betty Crocker site, but they all use whipped egg whites. I do not like the eggy taste and fine texture of those cakes, so I went to work and slowly created this recipe with trial and error.

It has a little more lemon kick than the original Mix because our family always added extra lemon juice for tartness. Other than that, this recipe has the exact taste and texture that I remember. If you want it to look more authentic, add 4 drops of Yellow food color into the milk mixture.

Note: I measure ingredients by weight so I can be exact. I have included those measurements in this recipe.

If you want the cake part to be taller, more tender, and "Cakey", use the whole egg. I like it more like a dessert cake with a little crunch on the crust top.

The recipe is formatted for a 5x8" Index Card, so if you cut it 8x10, it will fold into a 5x8" Card size.

--Jim McKnight, Playa del Rey, CA

