

Spring Chick Cake

Ingredients

- 4 lemons, divided
- 1 small pkg (9 oz/250 g) yellow cake mix
- 1 cup (250 mL) sour cream
- 1 egg
- 2 tbsp (30 mL) plus 1 cup (250 mL) powdered sugar, divided
- 1 small pkg (3.4 oz/106 g) lemon instant pudding and pie filling mix
- 1/2 cup (125 mL) milk
- 1 container (16 oz) frozen whipped topping, thawed, divided (6 1/4 cups/1.5 L)
- 4 oz (125 g) cream cheese, softened

Directions

1. Preheat oven to 350°F (180°C). Spray one **Torte Pan** with nonstick cooking spray. Place an 8-in. (20-cm) circle of **Parchment Paper** over center of pan. Zest four of the lemons using **Microplane® Adjustable Fine Grater** to measure 1/4 cup (50 mL). Juice zested lemons to measure 2/3 cup (150 mL); set aside. In **Classic Batter Bowl**, combine cake mix, sour cream, egg and 1 tbsp (15 mL) of the zest; whisk 1 minute. Pour batter into pan; spread evenly and bake 10-12 minutes or until center is firm.
2. Remove pan from oven to **Stackable Cooling Rack**; let stand 3 minutes. Invert cake onto cooling rack; remove parchment and cool 10 minutes. Meanwhile, for glaze, combine 2 tbsp (30 mL) of the juice and 2 tbsp (30 mL) of the sugar in **(1-cup/250-mL) Prep Bowl**. Microwave on HIGH 15-20 seconds or until sugar is dissolved. Transfer cake to serving platter; brush with glaze.
3. For filling, in **Stainless (2-qt./2-L) Mixing Bowl**, combine pudding mix, milk, 1 tbsp (15 mL) zest and 1/4 cup (50 mL) juice; whisk briskly until smooth. Fold in 1 cup (250 mL) of the whipped topping until very thick; set aside. For topping, in **Stainless (4-qt./4-L) Mixing Bowl**, whisk cream cheese, remaining 2 tbsp (30 mL) zest and remaining 1/4 cup (50 mL) juice until smooth. Slowly add remaining sugar; whisk until smooth. Add remaining whipped topping all at once; fold just until combined. (Mixture will appear curdled but will smooth out when spread.)
4. Spread filling into well of cake. Spread topping over filling. garnish cake.



Yield:

- 16 servings

Nutrients per serving:

Calories 260, Total Fat 11 g, Saturated Fat 8 g, Cholesterol 30 mg, Carbohydrate 34 g, Protein 2 g, Sodium 170 mg, Fiber 0 g