

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 just blended. *Do not overmix!*
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)

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- 2 Tbsp BUTTER Room Temperature (70°)
 - 1.0 oz

- 1/2+ cup SUGAR,
- 4.0 oz

- 1 Yolk Egg YOLK

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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

