

# Apricot Cake

Ginny Simon

Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1 package yellow cake mix*  
*1 small package lemon J-ello mix*  
*1/2 cup vegetable oil*  
*5 eggs*  
*2/3 cup apricot nectar*  
*2 teaspoons lemon juice*  
*1/4 cup apricot nectar (for the glaze)*  
*1 cup powdered sugar (for the glaze)*

Preheat the oven to 325 degrees.

In a bowl, mix the cake mix and J-ello. Add the oil. Add the eggs, one at a time, mixing well after each addition.

Add the apricot nectar and lemon juice. Mix well.

Place the batter in a greased and floured tube pan.

Bake for 55 to 60 minutes.

Prepare the glaze: In a saucepan, heat juice of one lemon with one-quarter cup of apricot nectar. Mix with the powdered sugar. Stir well.

Pour the glaze over the cooled cake. Spread evenly.

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Per Serving (excluding unknown items): 3664 Calories; 194g Fat (47.3% calories from fat); 55g Protein; 431g Carbohydrate; 7g Dietary Fiber; 1070mg Cholesterol; 3754mg Sodium. Exchanges: 4 Lean Meat; 1 1/2 Fruit; 36 Fat; 27 Other Carbohydrates.