

Betty's Lemon Sunshine Mother's Day Cake (Poke Cake)



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In this video, Betty demonstrates a tribute to all mothers: her Lemon Sunshine Mother's Day Cake recipe. It is a simple cake to make, but is dramatic and impressive. Mothers (and Dads) will like it!

Ingredients:

1 pkg. white cake mix
(2) 3 oz pkgs. lemon Jello
2 cups boiling water
16 oz. container Cool Whip (Regular works best here.)

Prepare the white cake mix as directed on the package. Bake the cake in 2 well-greased and floured 9-inch cake pans at 350 degrees for 25 to 30 minutes, or until done. (Cake is done when a toothpick inserted in the center comes out clean.) Cool in pans for 15 minutes. Poke the cake layers with a fork at 1/2-inch intervals. Do not remove from cake pans. Dissolve the two packages of Jello separately, each in 1 cup of boiling water. Pour each portion of Jello liquid over a single layer. Chill the two layer cakes in their pans for 4 hours. Unmold one layer, and place it on a cake plate. Top with approximately 1 cup of Cool Whip. Spread it out evenly. Unmold the second layer, and place it on top of the first. Frost the sides and the top with Cool Whip. Garnish the frosted cake with lemon slices, arranged in a pretty way on the top of the cake. I wish all of you a Happy Mother's Day!
--Betty