



Starbucks' Iced Lemon Pound Cake Copycat Recipe

1 box yellow cake mix

4.3 ounce instant or cook and serve Lemon pudding mix

1/2 cup vegetable oil

4 large eggs

1/2 cup milk

8 ounces sour cream

6 tablespoons freshly squeezed lemon juice

Icing

2 1/2 cups powdered sugar

3-4 tablespoons freshly squeezed lemon juice

1. Preheat oven to 350 degrees F. and spray 2 loaf pans generously with cooking spray.

2. Place all cake ingredients in no particular order into stand or electric mixer, beating until well combined, about prepared loaf pans spreading evenly. Bake for 45-55 minutes, until golden brown and cooked through. Remove cakes from pans.

3. To prepare icing, place powdered sugar into a large bowl. Drizzle in lemon juice stirring until smooth and thick icing over cakes and let set for 20 minutes for a firm icing. Otherwise slice while still wet if desired.

Makes about 24 slices

Note: You can make this same recipe into cupcakes, small loaves and even a layered cake. Adjust baking time accordingly.

This recipe was published @ <http://picky-palate.com/2012/03/22/starbucks-iced-lemon-pound-cake-copycat-recipe/>

Copyright © 2007-2012 Picky Palate. All rights reserved.