



## LEMON RIESLING CAKE

### *Ingredients*

#### **Cake:**

- 1 small package lemon jello
- 1 cup boiling water
- 2/3 cup oil
- 4 eggs
- 1/4 cup Latah Creek Riesling
- 1 package Lemon Supreme Cake Mix

#### **Glaze:**

- 4 tbsp. butter, melted
- 3 tbsp. lemon juice
- 1 tbsp. Latah Creek Riesling
- 1 cup powered sugar

### *Directions*

Dissolve jello in boiling water and cool. Blend oil, 1 egg, cooled jello, wine, and cake mix. Continue to mix well, while adding the remaining eggs, one at a time. Grease a jelly roll pan lightly, line with waxed paper and then grease waxed paper. Pour cake mixture into pan and bake at 350 degrees until done (approximately) 20-30 minutes. When done, turn cake upside down. Mix glaze ingredients together and pour over hot cake. I often sprinkle sifted powdered sugar over the cake just before slicing and serving. It is beautiful.

### *Ellena's Notes*

I serve this often because it is so simple to make and even easier to transport to potlucks, picnics, events and tailgate parties. For a fun twist, cut into small bites for petifors and enjoy with tea.



Use a gluten-free cake mix

### *Wine Pairing*

Maywine, Reisling or Moscato