



Lemon Poke Cake

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 white cake mix
- Filling
 - 1 cup sugar
 - 1/4 cup Argo® Corn Starch
 - 1-1/2 cups cold water
 - 3 egg yolks, slightly beaten
 - Grated peel of 1 lemon (Optional)
 - 1/4 cup lemon juice
 - 1 tablespoon butter
- Large Cool Whip

directions

- Bake cake according to instructions in a 9x13 cake pan. Once done - cool on rack for 15-20 minutes.
- While cake is cooling make filling.
 - Combine 1 cup sugar and corn starch in medium saucepan.
 - Gradually stir in water until smooth.
 - Stir in egg yolks.
 - Bring to a boil over medium heat, stirring constantly, and boil 1 minute.
 - Remove from heat. Stir in lemon peel, lemon juice and butter.
- Poke several holes in cake. (I use the handle of a wooden spoon.)
- Spread warm filling over top of cake and put in fridge to cool.
- Once cool, top with Cool Whip. Store in fridge.