FRENCH BUTTER CAKE *with* LEMON GLAZE

Cake

1	cup	Unsalted butter, room temperature
2	cups	Sugar
1	tsp.	Vanilla
4		Eggs, large
1	cup	Sour cream
2	cups	*San Antonio River Mill® Brand Sopaipilla Mix*

Glaze

3⅓	cups	Powdered sugar, sifted
¼	cup	Milk
1½	tsp.	Vanilla
4	tsp.	Lemon juice
2-3	drops	Yellow food coloring

1. **PREHEAT** oven to 350° F.
2. **GREASE** and flour a 10-cup Bundt pan.
3. Cake: **CREAM** butter, sugar and vanilla in mixing bowl.
4. **BLEND** in eggs and sour cream, mix well.
5. **ADD** *Sopaipilla Mix*, slowly, blend until incorporated and batter is smooth.
6. **POUR** batter into prepared pan.
7. **BAKE** 40-45 minutes or until toothpick comes out clean.
8. *IMMEDIATELY* invert cake onto wire rack. **COOL** completely.

9. <u>Glaze</u>: **BEAT** powdered sugar, milk and vanilla until smooth.
10. **ADD** lemon juice and food coloring for a light yellow hue; blend until uniform in color.
11. **DRIZZLE** over cooled cake.

YIELD: 10-12 servings

Prep Time: 15 minutes
Bake Time: 45 minutes
Total Time: 1hour, 30 minutes