

# U The Lexingtonienne U

## APRICOT NECTAR CAKE

*Adapted from The Congressional Club Cookbook, 1987*

- 1 box lemon cake mix
- 1 C apricot nectar
- ½ C oil
- ½ C sugar
- 4 eggs

### **Icing:**

- 2 C confectioners sugar
- Juice of 2 lemons

Preheat oven to 325. Combine cake mix, apricot nectar, oil, and sugar. Beat in eggs 1 at a time. Bake in a large, greased bundt pan for about 1 hour, or until cake is set and a toothpick inserted in the middle comes out clean. Allow to cool in the pan for about 15 minutes, then invert the cake and cool on a rack.

Meanwhile, in a small mixing bowl, whisk confectioner's sugar and lemon juice until smooth. While the cake is still warm, drizzle half the icing over the cake. Reserve the remaining icing to drizzle over individual slices as they are served.

