

Tasty Recipes for You to Try



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Lemon Blossoms

Makes 12-15 blossoms

Shared by:
Sally Rainey

Ingredients:

Lemon Blossoms

1 box yellow cake mix
4 eggs
1 3.5 oz. box lemon pudding
3/4 C. oil
1/2 C. fresh-squeezed lemon juice (about 2 large lemons)
Whipped cream (for garnish)
Lemon zest (for garnish)

Lemon Glaze

1 box of powdered sugar
Zest of one lemon
3 Tbsp. water
3 Tbsp. oil
1/2 C. fresh-squeezed lemon juice (about 2 large lemons)

Directions:

1. Preheat oven to 350°. In a large mixing bowl, mix all ingredients of blossoms together until creamed.
2. Spray muffin tins with non-stick spray or use paper liners. Fill each muffin cup 1/2 full of creamed mixture. Bake at 350° for 12 minutes. Let cool and remove from muffin tins.
3. For glaze, mix all ingredients of glaze together in a medium bowl. Immediately turn cooled muffins upside down and dip into glaze. The longer you leave it in the glaze, the more adheres to the muffin. For added flavor, dip once, wait a few seconds and dip again.
4. Serve with whipped cream and lemon zest or with a thinly sliced lemon garnish. It's a very refreshing dessert, perfect for summertime. And, they freeze well so you can make them ahead and freeze for later.