LEMON curd
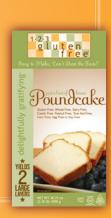# poundcake

1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix
1½ cups unsalted butter, unsalted margarine, softened or shortening
5 large eggs, room temperature
¾ cup orange juice
2 Tbsp. lemon extract
3 large jars gluten-free lemon curd

① Preheat oven to 325º F. Generously spray two 9" round pans with non-stick spray.

② Put butter/margarine/shortening into bowl of mixer with paddle attachment.
Cream butter.

③ Add eggs. Blend. Add 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix,
lemon extract and orange juice. Mix well until batter is thoroughly blended.
Using spatula, scrape down bowl and then mix again.

④ Pour batter into pre-greased baking pans.

⑤ Bake for approximately 45 minutes, until toothpick inserted in center comes out clean.
Baking times may vary with different appliances.

⑥ Cool cakes for 5 minutes in pan. Then, invert cakes onto racks and cool completely.

⑦ Carefully, slice each cake in half horizontally, creating four layers.

⑧ Place one layer cake onto serving platter. Spread lemon curd on top of cake.
Then, put second layer on top of first. Spread lemon curd on top of second layer.
Put third layer onto top of second layer. Spread with lemon curd. Put fourth layer
on top of third layer.

⑨ Dust with powdered sugar. Cut and serve cake with whipped cream.