



Pink Lemonade Pound Cake

Description

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I found this **pink lemonade pound cake** recipe in an old Sandra Lee Semi-Homemade Magazine. The picture of Sandra's loaf is all pretty in pink, however mine turned out yellow like the color of regular lemonade. She may have added food coloring, but the recipe didn't mention it. The fact that it's semi-homemade is what caught my eye and I have to admit the pink color. Despite the fact it isn't pink, it's moist, full of lemon flavor and easy to make.

I made this pink lemonade pound cake as a dessert to share with friends. I almost didn't share it with you all because my original thought was that it was just okay. Then I wound up eating the leftovers and it seemed to grow on me. Everyone else enjoyed it including my husband who isn't a big dessert person. He ate a leftover piece for breakfast and he rarely eats leftovers.

The recipe also didn't include a glaze over the top, but it was definitely visible in the picture. I created a glaze by combining some of the leftover thawed pink lemonade concentrate with some confectioner's sugar. Just combine the two to your desired consistency and add a little water if it's too thick.

The pound cake tastes fine on its own, but I would serve it with some berries on the side and a dollop of lemon curd. I love lemon desserts this time of year and this easy pink lemonade pound cake would make a nice addition to an Easter brunch.

Pink Lemonade Pound Cake

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Ingredients

- 1 (18.25 oz) pkg white cake mix
- 1 cup sour cream
- 1/2 (12 oz) container frozen pink lemonade concentrate, thawed
- 1/4 cup pink lemonade drink mix
- 1 (3 oz) pkg cream cheese, softened
- 3 large eggs
- 1 tsp vanilla extract
- Optional: powdered sugar for a glaze

Instructions

1. Preheat oven to 350 degrees.
2. Spray an 8 inch loaf pan with baking spray and line it with parchment paper.
3. In a large bowl, combine cake mix, sour cream, pink lemonade concentrate, drink mix, cream cheese, eggs and vanilla. Beat at low speed for 1 min., increase to med-high speed and beat for 2 minutes.
4. Pour batter into pan and smooth top.
5. Bake for 1 hour or until a wooden pick inserted in center comes out clean.
6. Let cool in pan for 20 minutes and remove by pulling up parchment paper.
7. Glaze: I made a glaze that I poured over the top by combining some of the leftover pink lemonade concentrate and powdered sugar. Mix and combine to desired consistency.

Check out these recipes for some other lemon dessert options.



These [lemon berry trifles in a mason jar](#) are another easy spring dessert and can be made in a large trifle bowl instead of mason jars.



[Tempting Lemon Poppy Seed Bundt Cakes](#). Yes, that is my dog's paw, but I didn't let him eat it.

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