

Lemon Lime Poke Cake

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Ingredients:

1 ½ sticks butter, softened
1 ½ cups sugar
3 eggs, room temperature
1 cup lemon lime soda, room temperature
2 teaspoon lemon extract
1 tsp lemon zest
2 ¼ cups flour
½ teaspoon salt
2 teaspoons baking powder

1 (3 oz) package lime jello mix
1 cup boiling water
½ cup lemon lime soda

2 cups heavy cream
2 tsp lemon extract
1/3 cup powdered sugar

OPT: yellow and green food coloring

Directions:

- *Grease and flour a 9 X 13 baking pan. Preheat oven to 350 degrees.
- *Cream the butter and sugar. Beat in the eggs, soda, lemon extract, food coloring if using and lemon zest.
- *Starting at your lowest speed beat in the flour, salt and baking powder just until incorporated, then increase speed to medium and beat for 2 minutes.
- *Pour evenly into prepared pan.
- *Bake for approximately 25 - 30 minutes or until the edges just barely start to brown and the center springs back to the touch.
- *Cool completely.
- *Stir jello and 1 cup boiling water until the jello dissolves. Stir in the ½ cup soda.
- *Using bottom of a wooden spoon and/or chopstick, make approximately 40 holes in the cake. Make the holes of different depths but not all the way to the bottom of the pan.
- * Slowly pour the jello over the cake allowing the holes in the cake to fill with the jello.
- *Refrigerate while making the frosting.
- *Beat cream until soft peaks form. Beat in the lemon extract and powdered sugar.

*OPT: If you're using food coloring, remove about a cup of the cream to a small bowl and mix in green food coloring for decorating. Add yellow food coloring to the rest of the cream and continue beating until firm peaks hold.

*Frost cake. Cover and store in refrigerator.