

Momma's Orange Pound Cake

Hey Folks, here is another summer time treat that is served COLD and is pretty easy to make. My mom used to make this and it was one of our family favorites. You can vary this recipe by using different flavors of Jello. It is best when made a day ahead of serving time and allowed to chill in the fridge.



In small sauce pan boil:

- $\frac{3}{4}$ cup water

When water boils, turn off burner and add 1 small package of orange Jello. Stir to dissolve.

In large mixing bowl mix:

- 1 yellow cake mix
- 4 Eggs
- $\frac{3}{4}$ vegetable oil
- Jello mixture

Beat 5 minutes on medium speed.

Pour into greased and floured bundt pan. Bake 350 degrees for 50-60 minutes.

Glaze:

- $\frac{1}{2}$ cup orange juice
- $\frac{1}{2}$ cup powdered sugar

Pour glaze over cake after removing from pan.

(Pictured here is the glazed cake with some thin orange icing. I mixed OJ and powdered sugar and made a thin icing, then drizzled the icing over the cake).

Refrigerate until serving.