Lemon Surprise Cake

Prep: 15 minutes plus cooling and chilling
Bake: 35 minutes • Serves: 16

    Nonstick cooking spray
1   package (15.25 ounces) butter recipe yellow cake mix
1   package (3.4 ounces) lemon instant pudding and pie filling
4   large eggs
½   cup vegetable oil
1   cup water
2   teaspoons lemon zest
1   jar (10 ounces) lemon curd
1   container (8 ounces) whipped topping, thawed

1. Preheat oven to 350°. Lightly spray 13 x 9-inch metal baking pan with cooking spray.

2. In medium bowl, with mixer on low speed, beat cake mix, pudding mix, eggs, oil, 3/4 cup water and lemon zest until moistened. Increase speed to medium; beat 2 minutes longer, scraping bowl occasionally with rubber spatula.

3. Pour batter into prepared pan. Bake 35 to 40 minutes or until toothpick inserted in center of cake comes out clean; cool cake in pan on wire rack 5 minutes.

4. Meanwhile, in medium microwave-safe bowl, stir lemon curd and remaining ¼ cup water. Heat in microwave oven on high 1 minute or until melted; stir until smooth. With end of wooden spoon, poke 24 evenly spaced holes in cake. With rubber spatula, evenly spread lemon curd mixture over cake. Refrigerate cake 20 minutes. Evenly spread whipped topping over cake. Cover and refrigerate up to 3 days.

Approximate nutritional values per serving:
288 Calories, 12g Fat (4g Saturated), 60mg Cholesterol,
311mg Sodium, 42g Carbohydrates, 0g Fiber, 3g Protein