

DANISH DESSERT CAKE

(Pair with Red Rose English Breakfast Tea)

Ingredients:

- 1 package yellow or white cake mix
- 3 eggs
- ½ cup vegetable oil
- 1 cup water
- 1 package Junket Danish Dessert Mix
- 1 cup sifted confectioners' sugar
- 4 teaspoons warm water

Directions:

1. Preheat oven to 350 degrees.
2. Place first 5 ingredients in a large bowl. Stir to combine.
3. Beat at medium speed with electric mixer for 3 minutes.
4. Pour into well greased and floured 10 x 14" pan.
5. Bake in oven at 350 degrees for 45 minutes or until wooden pick inserted comes out clean.
6. Remove from oven and cool for 10 minutes before inverting onto serving plate.
7. Stir together sugar and warm water and drizzle over cake.

