

# Margarita Cake - Eyebrow Pie Pie Phyllis Braault

For the cake: (lemon)  
1 store-bought yellow cake mix  
Margarita Mix as needed

For the glaze:  
2 cups (250g) confectioners' sugar  
¼ cup (60ml) Margarita Mix

To make the cake, preheat an oven according to the cake mix package instructions. Grease and flour a 9-by-13-inch (23-by-33cm) baking pan.

Prepare the cake batter according to the package instructions, using the margarita mix instead of water. Pour the batter into the prepared pan and bake according to the package instructions. Transfer the pan to a wire rack.

To make the glaze, in a bowl, whisk together the confectioners' sugar and margarita mix until well blended. Pour the glaze evenly over the warm cake. Let cool completely before serving. Serves 12.

I used a bundt cake pan which needs to be greased and dusted with flour.

After baking: the cake should be left to stand <sup>on a rack</sup> after baking 10-15 minutes to cool slightly.

Loosen the sides and center gently with a plastic knife. Then:

Invert the pan on a rack to complete cooling.

IMPORTANT: If cake is removed while pan is too hot, the cake might break apart.