

## **LEMON DOT CAKES**

(from *The View from Great Island*)

15 ounce lemon cake mix, prepared according to box directions.

1 cup salted butter, at room temperature

6 cups powdered sugar

8 Tbsp lemon juice

1/2 tsp vanilla extract

nonpareil sprinkles

Preheat the oven to 350F and grease a 10×15 jelly roll pan.

Prepare the cake mix according to its directions and spread into your prepared pan. Bake for about 18 minutes, or until it springs back when lightly touched in the center. A toothpick will come out without wet batter on it. Set aside to cool.

To make the frosting beat the softened butter until fluffy in a large bowl. Slowly add the sugar, a cup at a time, along with the lemon juice and vanilla. Beat until smooth and silky.

When the cake has cooled use your cookie cutter (in the same size as your cake cups) to cut out rounds of cake. Place a round of cake into each cup. Top with the frosting, and bring it right to the top. Smooth it out so that it is completely flat.

Place your sprinkles in a bowl and dip each cup headfirst down into the sprinkles so that they cover the whole surface.