

## Pockets of Lemon Cake

- Cake: 1 (18.25 oz.) white cake mix  
1 ¼ cups water  
1/3 cup vegetable oil  
4 large egg whites
- Filling: 1 (15.75 oz.) can lemon pie filling or (3/4 oz.) lemon instant pudding and pie filling, prepared (I used Jello brand instant pudding and made it according to the directions on the package)
- Frosting: 1 (16 oz.) can lemon frosting (Duncan Hines)  
1 (8 oz.) container frozen whipped topping, thawed (Cool Whip)

Preheat oven to 350 degrees F. Prepare lemon instant pudding and pie filling. Set aside. Spray a 13 x 9 inch pan with flour no-stick spray, like Baker's Joy. Mix cake mix, water, oil, and egg whites until moist. Beat with mixer for 2 minutes. Spread batter in prepared pan. Drop pie filling by heaping teaspoonfuls evenly onto batter. Bake 30 to 40 minutes or until edges pull away from pan and top is golden brown. Cool cake in pan for 45 minutes or until completely cooled. Combine frosting and whipped topping in medium bowl; blend well. Spread over cooled cake. Refrigerate. Makes 16 servings.

## Deviled Eggs

- 24 hard-cooked eggs
- 1 cup mayonnaise or salad dressing
- 4 teaspoons yellow mustard
- 4 teaspoons vinegar
- 1 teaspoon salt
- ½ teaspoon pepper

Halve hard-cooked eggs lengthwise and remove yolks. Set whites aside. Place yolks in a bowl; mash with a fork. Add mayonnaise, mustard, vinegar, salt & pepper; mix well. Stuff egg white halves with the yolk mixture. Cover and chill overnight.