Amaretto Cake

Description

This cake is awesome! My family loves it.

Summary

Yield: 12
Prep Time: 1 1/2 hours
Category: Desserts
Cuisine: American

Ingredients

- 1 18.25 ounce yellow cake mix
- 1 5.1 package instant vanilla pudding mix
- 2 tbsp amaretto liquor
- 1/2 cup water
- 1/2 cup vegetable oil
- 1/4 tsp almond extract
- 1 cup powdered sugar

Instructions

Preheat oven to 350 degrees F.

Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, eggs, instant vanilla pudding, water, oil, almond extract, and 2 tablespoons of the amaretto; blend together well.

Pour batter into the prepared pan.

Bake in preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of cake comes out clean.

Remove cake from oven and while it is still warm, poke holes in the surface.

Drizzle with the Amaretto Glaze, insuring that some of the glaze fills the holes.

Let the cake cool for at least 2 hours before removing from the pan.

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To make Amaretto Glaze:

Sift the confectioners' sugar, and combine it with the remaining 1/2 cup amaretto.

Blend until smooth. You may add more amaretto as needed.

Notes

Suggestion:

make another batch of glaze with 2 cups of confectioners and 1/2 cup of amaretto. After removing cooled cake from pan, drizzle this thicker glaze over the top. Top it off by sprinkling sliced almonds over the top.

Note:

the glaze makes this cake so good. Next time, I'm doubling the glaze and poking tons of holes in the cake to pour it into. It's amazing. Also - if you haven't tried kitchen aide silicone bakeware, you must!

My cake practically jumped out of my silicone bundt pan.