



# Wine Cake

10" Bund Pan

## Ingredients Cake batter:

1	Duncan Hines Yellow Cake Mix	1/2	cup white wine (4 oz.)
1	small instant vanilla pudding	1/4	cup brown sugar (2 oz.)
4	eggs	1/4	cup white sugar (2 oz.)
3/4	cup water (6 oz.)	1/2	teaspoon baking powder
3/4	cup vegetable oil (6 oz.)	1/4	teaspoon salt

## Ingredients Cake Icing:

1/2	stick butter
1/2	cup sugar (4 oz.)
1/8	cup water (1 oz)
1/4	cup white wine (2 oz.)

Prep Time:	15 min.
Bake Time:	25 min.
Ready in:	50 min.

## Cake:

Preheat oven to 325°F

1. Mix all ingredients for 2 minutes
2. Pour into slightly greased pan
3. Bake for 55-60 minutes
4. Cool and leave cake in pan

## Icing:

1. Boil all ingredients for 4 minutes
2. Add white wine
3. Pour over cake in pan
4. Let sit for 15 - 20 minutes before removing from pan

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