

Yellow Pound Cake

Servings: 12 Slices

Ingredients

1. 1 package Duncan Hines Classic Yellow Cake Mix (/products/cakes/classic yellow cake mix/)
2. 1 (3.4 oz.) package vanilla instant pudding and pie filling
3. 4 large eggs
4. 1 cup water
5. ½ cup vegetable oil

Baking Instructions

To ensure that the bundt pan releases the cake easily, with a brush, coat the entire inside of the pan--all of it--with a mixture of 2 parts vegetable oil and 1 part flour.

1. Preheat oven to 350°F. Grease and flour 10 inch Bundt or tube pan.
2. Combine cake mix, pudding mix, eggs, water and oil in large bowl.
3. Beat with an electric mixer at medium speed for 2 minutes. Pour into prepared pan.
4. Bake 50 minutes or until toothpick inserted in center comes out clean.
5. Cool cake on wire rack 25 minutes. Remove cake from pan and cool completely.

1 cup confectioner's sugar

1-2 T water

Glaze: Whisk together confectioners' sugar and enough water to form a thick yet pourable glaze. Set rack with cake over a piece of wax paper (for easy cleanup); drizzle cake with glaze, and let set before serving.