

AMARETTO CAKE

Makes about 12 servings.

From "The Market Place" by the Augusta (Ga.) Junior Woman's Club (1986)

CAKE:

- 1 cup chopped pecans
- 1 (18-ounce) box yellow butter cake mix
- 1 (3¾-ounce) package instant vanilla pudding mix
- 4 eggs
- ½ cup amaretto (almond liqueur)
- ½ cup light rum
- ½ cup water
- ½ cup vegetable oil

GLAZE:

- ½ cup butter
- 1 cup sugar
- ½ cup amaretto

CAKE:

- Heat oven to 325 degrees. Grease 10-inch bundt pan well, then sprinkle sides and bottom with chopped pecans. Set aside.
- Mix dry ingredients in large bowl of mixer. Add eggs and liq-

uid ingredients for cake. Beat for 3 minutes. Pour into pan.

- Bake 50 to 60 minutes, or until cake tester comes out clean when inserted into middle of cake.

GLAZE:

- While cake is baking, prepare glaze.
- Mix all ingredients and boil for 3 minutes. Pour over hot cake and leave cake to cool at least 1 hour before removing from pan.

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