

Amaretto and custard blend nicely in a cake

Whether it's a fitting conclusion to a special meal, or for guests just dropping in, Amaretto Custard Cake will draw raves.

AMARETTO CUSTARD CAKE

- 1 package (18½ ounces) yellow cake mix
- 1 package (3 ounces) instant custard mix
- 2 eggs
- 1¼ cups milk
- ¼ cup Amaretto almond-flavored liqueur
- ¼ teaspoon nutmeg

Heat oven to 350 degrees. Grease and flour 12-cup bundt cake pan. Beat all ingredients in large bowl on

low speed, scraping bowl constantly, 1 minute. Beat on medium speed, scraping bowl occasionally, 2 minutes. Pour into pan. Bake until wooden pick inserted in middle comes out clean, 40 to 45 minutes. Cool 15 minutes; remove from pan. Drizzle with glaze.

GLAZE

- 1½ cups powdered sugar
- 2 tablespoons Amaretto
- 2 tablespoons milk or light cream
- Dash of nutmeg
- Dash of salt

Mix all ingredients until glaze is smooth and of drizzling consistency.