



Sweet Amber Sherry Bundt Cake

Ingredients:

1 (15.25 oz) package yellow cake mix	1 tsp. ground nutmeg
1/2 C white sugar	1 Tbsp. ground cinnamon
4 large eggs	1 Tbsp. unsweetened cocoa powder
3/4 C Sweet Amber sherry	2 Tbsp. powdered sugar, for dusting
3/4 C vegetable oil	
1 (3.4 oz) package instant vanilla pudding mix	

Directions:

Preheat oven to 350 degrees F (175 degrees C). Oil the sides and bottom of a 10 inch Bundt cake pan. In a small bowl, mix cinnamon, sugar and cocoa. "Flour" the sides and bottom of the pan with the mixture, tap out the excess back into the cinnamon mixture.

In a large bowl, combine the cake mix, eggs, oil, sherry, nutmeg and pudding mix. Beat until well blended. Pour half of the batter into the Bundt pan, sprinkle with half of the cinnamon sugar, cover with the remaining batter and finally, top with remaining cinnamon mixture.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack. After cooling, dust the top with powdered sugar. Enjoy with a glass of Sweet Amber.

"Life is an Adventure. Drink Wine!"

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