

## GERMAN BUNDT CAKE

*From the kitchen of Lois Johnson Higgins*

### Cake batter:

1 Yellow Cake Mix  
1 Pkg. Vanilla Instant Pudding (small)  
¾ Cup Corn Oil  
¾ Cup Water  
4 Eggs  
1 tsp. butter flavoring  
1 tsp. Vanilla

### Nut mixture:

½ Cup Pecans (chopped)  
¼ Cup Sugar  
1 tsp. Cinnamon

Combine cake mix, pudding, oil, water and flavoring.

Grease pan and dust with flour.

Add eggs one at a time and beat 8 minutes total.

Put 1/4 cup pecans in bottom of bundt pan.

Combine remaining pecans, sugar and cinnamon and add alternately with batter in layers.

Ending layer is nut mixture. BAKE: 45 MIN. 350°

### Glaze for German Bundt Cake:

½ tsp. vanilla  
½ tsp. butter flavoring  
1 cup sugar (powdered)  
2 tsp. milk

Combine all ingredients - pour over cake while cake is still hot.