

ORANGE POPPYSEED BUNDT CAKE

INGREDIENTS

for the cake

1 yellow cake mix
1 box instant vanilla pudding
3 tablespoons poppyseeds
1/2 cup orange juice
1/2 cup oil
1 cup sour cream
4 eggs

for the glaze

1 cup sugar
1/4 cup orange juice
1/2 cup (1 stick) butter

INSTRUCTIONS

Preheat oven to 350F. Grease a 10-inch bundt pan (or use baking spray).

Combine yellow cake mix, vanilla pudding and poppy seeds in the mixing bowl of your stand mixer. Add juice, oil, and sour cream and mix. Add 4 eggs one at a time, mix well.

Bake for 40-45 minutes or until a toothpick come out clean. Allow cake to cool for 10 minutes in the pan before turning onto a wire rack to cool completely.

While cake is cooling, prepare the glaze. Bring sugar, orange juice and butter to a boil and keep warm until ready to brush on cake.

Once cake has cooled for the 10 minutes, brush the bottom of the cake with some of the glaze. Then invert cake on to a cooling rack and brush remaining glaze all over the cake.