

Harvey Wallbanger Bundt Cake

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Recipe source: Sylvia Berry



INGREDIENTS:

For the Cake:

- 1 Package Yellow Cake Mix (such as Duncan Hines)
- 1 Package Instant Vanilla Pudding
- 1/2 Cup Vegetable or Canola Oil
- 4 Eggs
- 3/4 Cup Orange Juice
- 1/4 Cup Vodka
- 1/4 Cup Galliano liqueur
- Zest from 1 1/2 oranges

For the Glaze:

- 1 ounce Galliano
- 1 ounce vodka
- 1 ounce orange juice
- Zest from 1 1/2 oranges
- 1 cup confectioner's sugar

DIRECTIONS:

- Preheat oven to 350. Grease a Bundt pan or spray with non-stick spray and set aside.
- In large bowl, combine cake mix, pudding mix, oil, eggs, vodka, Galliano, zest from 1 1/2 oranges and water. Mix at low speed for 1 minute and then beat 4 minutes more at medium speed.

- Pour batter into a well-greased Bundt pan and bake for 40-45 minutes (until toothpick inserted in center comes out clean).
- Let cake cool in pan for 10 minutes then remove from pan.

Make the Glaze:

- Combine the Galliano, vodka, orange juice, zest from 1 ½ oranges, and 1 cup confectioner's sugar. Blend until smooth.
- Poke holes in the top of the cake with a skewer or toothpick and pour glaze over the still warm cake.