

## APPLE CIDER BUNDT CAKE

From the book *The Cake Doctor* by Anne Byrne

Serves 16

Spray a bundt or tube pan with non-stick spray and set the oven at 350.

### HEAT OVER LOW HEAT UNTIL SMOOTH AND SET ASIDE TO COOL:

1 cup confectioner's sugar  
2 tablespoons apple cider  
3/4 teaspoon Spice Mix for Baking (recipe provided)  
1/4 teaspoon best quality ground cinnamon  
1/2 teaspoon freshly grated lemon peel

### BLEND FOR 1 MINUTE ON LOW SPEED:

1 package (18.25 oz.) plain yellow cake mix  
1 package (3.4 oz.) vanilla **instant** pudding mix  
4 large eggs  
1 cup best quality apple cider  
1/2 cup vegetable oil (canola, corn, safflower, sunflower, soybean)  
3/4 teaspoon best quality ground cinnamon  
1/4 teaspoon ground cloves

WITH A SPATULA SCRAPE DOWN THE SIDES OF THE BOWL, AND SCRAPE UP FROM THE BOTTOM OF THE BOWL.

INCREASE MIXER SPEED TO MEDIUM AND BEAT 2 MINUTES MORE.

POUR THE BATTER INTO THE PREPARED PAN, AND BAKE IN THE OVEN FOR 45 TO 50 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN.

PLACE PAN ON A WIRE RACK AND LET COOL 20 MINUTES.

RUN A KNIFE AROUND THE EDGES AND INVERT ONTO THE RACK SO THAT THE CAKE IS CORRECT-SIDE UP

BEAT COOLED GLAZE UNTIL SMOOTH AND POUR OVER THE STILL-WARM CAKE.