



## Lemon Poppyseed Bundt Cake with Sherry Butter Glaze

Level: Easy

Prep Time: 15 minutes

Serves: 16

Cooking Time: 40 minutes

### Cake:

1 (16.5 oz.) box Duncan Hines Signature Lemon Supreme Cake Mix

1 (3.4 oz.) box instant lemon pudding

$\frac{1}{2}$  cup water

$\frac{1}{2}$  cup vegetable oil

$\frac{1}{2}$  cup sherry cooking wine

4 eggs, at room temperature

$\frac{1}{2}$  cup poppyseeds



### Glaze:

$\frac{1}{2}$  cup white granulated sugar

$\frac{1}{2}$  a stick ( $\frac{1}{4}$  cup) unsalted butter

$\frac{1}{8}$  cup sherry cooking wine

$\frac{1}{2}$  tsp. water

### To make cake:

1. Preheat oven to 350°. Spray all sides of a bundt pan or a fluted tube pan with non-stick "Baking" spray OR grease and flour.
2. In a large bowl, combine the cake mix, instant pudding, water, oil, sherry, eggs, and poppyseeds. With an electric mixer, beat on medium for 2 $\frac{1}{2}$  minutes.
3. Pour the batter into the prepared pan. Smooth the top evenly. Bake for 28 to 33 minutes, or until a toothpick inserted in the center comes out clean.
4. After the cake is done baking, gently loosen the middle and edges of the cake with a knife. Invert onto a plate or cake stand and remove pan.

### For glaze:

1. Immediately after the cake is done baking, in a small saucepan, mix the sugar, butter, sherry and water. While stirring constantly, cook the glaze mixture over medium heat until it boils.
2. Lower the heat and simmer for 5 minutes, until the glaze is thick and syrupy.
3. Cool slightly. Spoon the glaze over the warm cake.

### Notes:

- Best eaten the day it's made.