Buttery Vanilla Bundt Cake

Level: Easy   *Prep Time: 15 minutes*

Serves: 16   *Cooking Time: 50 to 60 minutes*

Cake:

1 (15.25 oz.) box Butter Recipe Yellow cake mix

1 (3.4 oz.) box instant vanilla or French vanilla pudding

1 cup water

4 eggs, at room temperature

1 stick (1/2 cup) unsalted butter, melted and slightly cooled

Glaze:

¾ cup white granulated sugar

1 stick (1/2 cup) unsalted butter

3 Tbsp. water

1½ tsp. vanilla extract

For cake:

1. Preheat oven to 350 degrees. Spray all sides of a bundt pan or a fluted tube pan with non-stick Baking or Butter spray.
2. In a large bowl, combine the cake mix, instant pudding, water, eggs, and butter. With an electric mixer, beat on medium for 2½ minutes.
3. Pour the batter into the prepared pan (the batter will be thick). Smooth the top evenly. Bake for 50 to 60 minutes, or until a toothpick inserted in the center comes out clean.
4. After the cake is done baking, leave the cake in the pan and poke holes in the cake using a long skewer or chopstick. Gently loosen the middle and edges of the cake with a knife.

For glaze:

1. Immediately after the cake is done baking, in a small saucepan, mix the sugar, butter, and water. While stirring constantly, cook the glaze mixture over medium heat until it boils.
2. Add the vanilla and mix well.
3. Slowly pour the hot glaze over the warm cake. Let the cake absorb the glaze for 15 minutes.
4. Invert the cake onto a cake stand or serving plate. Do not cover the cake until it has cooled completely.