

# December Member Recipe

## Aunt Marilyn's Bundt Cake Sweet Ali's Gluten Free Bakery, Glenview

### Ingredients

¾ C sugar  
2 Tbsp cinnamon  
1 C finely chopped pecans (optional)  
1 package Sweet Ali's gluten free yellow cake mix (or similar store bought version)  
1 small package gluten free vanilla instant pudding (3.4oz box)  
4 eggs  
¾ C water  
¼ C oil  
1 C sour cream  
1 tsp vanilla



### Preparation

1. Preheat oven to 350°. Thoroughly grease all sides and bottom of bundt pan. Mix sugar, cinnamon, and chopped pecans (if using) in a small bowl. Coat bottom and sides of the greased bundt pan with part of the mixture. Reserve remaining for layering with the batter.
2. Blend remaining ingredients to make the cake batter. Pour ½ of batter into bundt pan. Layer ½ of remaining cinnamon sugar mixture over batter. Cover with the rest of the cake batter. Sprinkle with a final layer of the cinnamon sugar mixture.
3. Bake 1 hour at 350°. Remove from the oven and cool in pan for 10-20 minutes. Turn onto wire rack and cool until just warm. Wrap in foil and store in the refrigerator for 2-3 days before serving or serve immediately, if desired\*. This cake can be eaten right from the fridge, at room temperature, or warmed in the microwave. Keep leftovers wrapped and stored in the refrigerator.