

Limoncello Bundt Cake:

White, yellow or lemon cake mix (I use lemon)
4 serving-sized instant lemon or vanilla pudding mix (I use lemon)
4 eggs
1/2 cup plus 2 T water, divided
1/2 cup vegetable oil
3/4 cup limoncello divided (1/4 c is used for glaze)
1/4 cup butter
1/2 cup sugar
1/2 cup lightly toasted sliced almonds (optional)

Preheat oven 325 degrees. Grease and flour 12 cup Bundt cake pan. Combine cake and pudding mix with eggs, 1/2 cup water, oil and 1/2 cup limoncello. Mix with mixer for at least 2 minutes. Pour into prepared pan. Bake for 1 hour. Cool in pan for 20 minutes. Finish cooling on wire rack.

Once cake is completely cool, move to serving plate. Using meat fork, poke holes all over cake. In a small saucepan, melt butter with remaining water (2T), and sugar. Bring to a boil and boil for 5 minutes. Remove from heat and stir in remaining limoncello (1/4 C) (be careful, may splash). Carefully pour glaze over cake. If necessary, use a pastry brush to brush on any overflow of glaze. Immediately sprinkle almonds on top of cake. Store in an airtight container.