

Amaretto Cake

 Dairy Free

READY IN



90 min.

SERVINGS



10

CALORIES



373 kcal

DESSERT

Ingredients

- 0.3 teaspoon almond extract
- 0.5 cup amaretto
- 1 cup powdered sugar sifted
- 4 eggs
- 5.1 ounce vanilla pudding instant
- 0.5 cup vegetable oil
- 0.5 cup water
- 18.3 ounce cake mix yellow

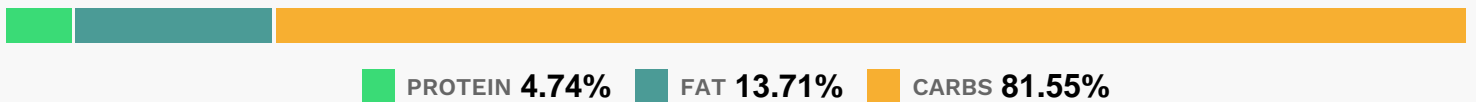
Equipment

- bowl
- frying pan
- oven
- toothpicks
- kugelhopf pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.
- In a large bowl, combine cake mix, eggs, instant vanilla pudding, water, oil, almond extract, and 2 tablespoons of the amaretto; blend together well.
- Pour batter into the prepared pan.
- Bake in preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of cake comes out clean.
- Remove cake from oven and while it is still warm, poke holes in the surface.
- Drizzle with the Amaretto Glaze, insuring that some of the glaze fills the holes.
- Let the cake cool for at least 2 hours before removing from the pan.
- To make Amaretto Glaze: Sift the confectioners' sugar, and combine it with the remaining 1/2 cup amaretto. Blend until smooth. You may add more amaretto as needed.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:5.7073913449826%

Nutrients (% of daily need)

Calories: 372.94kcal (18.65%), Fat: 5.39g (8.29%), Saturated Fat: 1.75g (10.92%), Carbohydrates: 72.07g (24.02%), Net Carbohydrates: 71.36g (25.95%), Sugar: 49.48g (54.98%), Cholesterol: 65.47mg (21.82%), Sodium: 495.24mg (21.53%), Alcohol: 3.1g (100%), Alcohol %: 3.01% (100%), Caffeine: 3.07mg (1.02%), Protein: 4.19g (8.37%),

Phosphorus: 196.24mg (19.62%), Vitamin B2: 0.21mg (12.1%), Calcium: 120.35mg (12.03%), Folate: 43.45µg (10.86%), Selenium: 7.19µg (10.28%), Vitamin B1: 0.13mg (8.47%), Iron: 1.41mg (7.84%), Vitamin B3: 1.23mg (6.14%), Vitamin E: 0.84mg (5.59%), Manganese: 0.11mg (5.38%), Vitamin K: 5.56µg (5.3%), Vitamin B5: 0.46mg (4.58%), Vitamin B6: 0.07mg (3.49%), Vitamin B12: 0.21µg (3.47%), Copper: 0.06mg (3.02%), Fiber: 0.71g (2.83%), Zinc: 0.38mg (2.5%), Vitamin D: 0.35µg (2.35%), Magnesium: 7.77mg (1.94%), Vitamin A: 95.04IU (1.9%), Potassium: 55.42mg (1.58%)