

Judge Mary Schostok's Amaretto Cake

(16 servings)

Cake

1 and 1/2 c chopped toasted almonds (divided)
1 pkg yellow cake mix (w/o pudding)
1 4oz. pkg of vanilla pudding
4 eggs
1/2 c vegetable oil
1/2 c water
1/2 c Amaretto
1 t vanilla extract

Glaze

1 stick butter (8 T)
1 c sugar
1/4 c water
1 t vanilla extract
1/2 c Amaretto
1/2 t almond extract

Preheat oven to 325F. Grease and flour 10" tube pan.

Sprinkle 1 c chopped almonds in bottom of pan. Set aside.

In mixing bowl, combine: cake mix, pudding mix, eggs, oil, 1/2 c water, 1/2 c Amaretto, and 1 t vanilla extract. Beat until smooth. Stir in remaining 1/2 c almonds. Pour batter into tube pan. Bake at 325 for 1 hour. Cool 10-15 minutes. Remove from pan and cool completely.

Glaze:

Combine butter, sugar, 1/4 c water, and vanilla extract in small saucepan. While stirring, bring to a boil. Reduce heat to medium, and boil gently 4-5 minutes, stirring occasionally, until sugar dissolves. Remove from heat and cool 15 minutes. Stir in 1/2 c Amaretto and 1/2 t almond extract.

Poke holes in cake with wire, sharp knife, skewer or chopstick. Slowly pour glaze over cake until absorbed.