

Dessert

Black Russian Cake

Dixie Crystals Sugar

Preparation Time: 15 minutes

Bake Time: 50 minutes

1 yellow cake mix

1/2 cup Imperial Sugar extra fine granulated sugar

1 box (6 1/2 oz) instant chocolate pudding mix

1 cup vegetable oil

4 eggs

1/4 cup vodka

1/4 cup Kahlua

3/4 cup water

GLAZE

1/2 cup Imperial Sugar confectioner's powdered sugar

1/4 cup Kahlua

Preheat oven to 350 degrees.

Spray a Bundt pan with non-stick cooking spray.

In a bowl, combine the cake mix, sugar and pudding.

In a separate bowl, mix and combine the oil, eggs, vodka, 1/4 cup of Kahlua and water.

Add the dry ingredients and beat gently for 4 minutes.

Pour the mixture into the prepared pan.

Bake for 45 to 50 minutes.

Cool in the pan for 10 minutes. Invert the cake onto a serving plate.

For the glaze, in a bowl combine the powdered sugar and 1/4 cup of the Kahlua. Pour the glaze evenly over the top of the cake and serve.

Yield: 1 Bundt Cake

Per Serving (excluding unknown items): 5055 Calories; 298g Fat (56.4% calories from fat); 48g Protein; 471g Carbohydrate; 6g Dietary Fiber; 858mg Cholesterol; 3697mg Sodium. Exchanges: 3 Lean Meat; 57 1/2 Fat; 27 Other Carbohydrates.