

# Harvey Wallbanger Cake

Sumi Ford

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 yellow cake mix  
1 package instant vanilla  
pudding  
1/2 cup vegetable oil  
4 eggs  
1/4 cup Galliano liqueur  
1/4 cup vodka  
3/4 cup orange juice  
powdered sugar (for  
topping) (optional)*

Preheat the oven to 350 degrees.

In a bowl, mix the cake mix, pudding, oil, eggs, Galliano, vodka and orange juice. Beat with a mixer on medium for no more than 4 minutes.

Pour the batter into a greased Bundt pan.

Bake for 45 to 50 minutes.

Cool in the pan on a rack for 10 minutes before removing to a serving plate.

Sprinkle the top with powdered sugar, if desired.

(All of the alcohol will evaporate during baking.)

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Per Serving (excluding unknown items): 3707 Calories; 189g Fat (47.3% calories from fat); 49g Protein; 425g Carbohydrate; 6g Dietary Fiber; 858mg Cholesterol; 3682mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Fruit; 36 Fat; 27 Other Carbohydrates.