Margarita Bundt Cake

St Lucie News Tribune

Servings: 10

18 1/4 ounces white or vanilla cake mix
3 3/8 ounces instant vanilla pudding mix
4 eggs
1/2 cup vegetable oil
2/3 cup water
1/4 cup lime juice
1/4 cup tequila
2 tablespoons orange-flavored liqueur (triple sec, Grand mariner, Cointreau)
GLAZE
1 cup confectioner's sugar
1 tablespoon tequila
2 tablespoons orange-flavored liqueur
2 tablespoons lime juice

Preheat oven to 350 degrees.

Grease and flour a 10-inch bundt pan.

In a large bowl, combine cake mix, pudding mix, eggs, oil, water, lime juice, tequila and triple sec. Beat for 2 minutes.

Pour batter into the prepared pan.

Bake for 45 to 50 minutes or until a toothpick inserted into the center of the cake comes out clean.

Cool in the pan for 10 minutes. Remove to a rack and pour glaze over cake while still warm.

To make the glaze: In a small bowl, combine the confectioner's sugar with the tequila, triple sec and lime juice. Mix until smooth.

Per Serving (excluding unknown items): 191 Calories; 13g Fat (65.2% calories from fat); 3g Protein; 13g Carbohydrate; trace Dietary Fiber; 85mg Cholesterol; 29mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 2 1/2 Fat; 1 Other Carbohydrates.