

Honey Apple Pecan Wine Cake

Cake Base:

1 packet **Honey Apple Pecan Dip Mix**

1/2 cup hot water

1 pkg. (18.25 oz.) yellow cake mix

1 pkg. (2- to 4-oz.)

instant pudding mix

3/4 cup water

3/4 cup cooking oil

4 eggs

1/4 cup white sugar

1/4 cup brown sugar

2 tsp. cinnamon

1/2 cup white wine

Glaze Mixture:

1 stick butter/margarine

1 cup white sugar

1/4 cup water

1/4 cup white wine



Add 1/2 cup of hot water to packet of **Honey Apple Pecan Dip Mix**. Stir with fork; let set 15 minutes. Preheat oven to 325°. Grease a tube or bundt pan (no flour). Combine ingredients for cake base; mix 4 to 5 minutes. Add **Honey Apple Pecan Dip Mix** and water mixture; stir well to mix. Pour into pan. Bake 1 hour at 325°; do toothpick test to ensure it is done.

Place first 3 ingredients in a small saucepan. Bring to boil and boil for

3 minutes stirring constantly. Take off of heat after 3 minutes and add 1/4 cup white wine. Pour half over cake (in pan) when taken out of the oven. Let set for 15 to 20 minutes. Invert cake onto plate; pour rest over the cake. Cool.



© Country Home Creations

1-800-457-3477

www.countryhomecreations.com

