

"Nut in the Pudding" Poppy Seed Bundt Cake

 10-12 servings

 1 hour



INGREDIENTS

- 1 yellow cake mix
- 1 (3.4-oz) box instant French vanilla pudding
- 4 eggs
- 1 cup sour cream
- $\frac{1}{2}$ cup water
- 1 tsp almond extract
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{3}$ cup poppy seeds

Vanilla Glaze:

- 2 TBSP salted butter, softened
- 2 cups powdered sugar, sifted
- $\frac{1}{4}$ tsp salt
- 1 tsp vanilla extract
- 4 TBSP milk

DIRECTIONS

Preheat oven to 350°F.

Mix all ingredients together for 5 minutes. Pour into a well-greased, lightly floured Bundt pan.

Bake for 20 minutes. Cover the cake with foil and bake for another 20–25 minutes.

Cool for 15 minutes, then transfer to a cake plate. Frost with vanilla glaze or dust with powdered sugar.

Vanilla Glaze:

Combine all ingredients and beat until smooth. Add more or less milk until you reach your desired consistency.