

Val's Southern Comfort Cake

- 1 box yellow cake mix
- 1 box instant vanilla pudding (I can also use lemon)
- 4 eggs
- 1/2 cup cold water
- 1/2 cup oil
- 1 cup chopped pecans
- 1/2 cup Southern Comfort (I have also used rum in past w/this recipe.)



GLAZE:

- 1/4 cup butter 1/2 cup sugar
- 2 tbsp. water
- 1/4 cup (or MORE) Southern Comfort

Directions

1. Melt butter, stir in water and sugar.
2. Boil 3 minutes, stirring constantly. Remove from heat and add Southern Comfort.
3. Combine cake ingredients, pour into floured Bundt cake pan.
4. Cook @ 325 degrees for 1 hour or until the famous toothpick comes out clean when inserted.
5. Let cake cool for 5-10 minutes.
6. Insert on plate, prick holes on top of cake w/toothpick and drizzle, brush, pour glaze on top of cake and brush glaze on sides of cake. I just brushed/poured glaze until cake was saturated.