

Mother's Crack Cake Is The Beat Of My Heart!

This is the most addictive cake I have ever eaten. My husband and I can polish off the entire cake in one day (or two, if we can hide it from the kids).

It is good with coffee, chai, tea, milk, you name it. Great for breakfast, lunch, dinner, snack, and dessert. Or all of the above.

When I saw the name of this cake on Pinterest I was curious to read why this was "Crack" cake. I've seen Crack Brownies out there and even made our version of them . But cake? I was curious. And was I glad I looked! Just reading the ingredients made me want to make it. It has all kinds of deliciousness packed into it.

I think I cooked it a little too long. I just put an hour on the timer and walked away. I'd suggest checking it after about 50 minutes.

Pour over the glaze when the cake is hot.

Try it. I dare you to only eat 1 piece.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

INGREDIENTS:

1 box Duncan Hines yellow cake mix
1/4 c brown sugar
1/4 c white sugar
1 box vanilla pudding instant mix
2 teaspoons cinnamon

4 eggs
3/4 c water
3/4 c oil
1/2 c white wine (really any kind)

How to make it :

Preheat oven to 350 degrees.

Mix the above ingredients by hand or hand mixer. Grease a bundt pan.

Pour into pan.

Bake for one hour.

When cake comes out of the oven...

Melt 1 stick butter into 1 cup sugar and 1/4 cup wine.

Pour over hot cake.

Cool.

Flip out of pan onto plate and serve.

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.