

The Best Crack Cake

Ingredients:

- 1 box of yellow cake mix (such as Duncan Hines)
- 1/4 cup of brown sugar
- 1/4 cup of granulated sugar
- 1 box of instant vanilla pudding mix
- 2 teaspoons of ground cinnamon
- 4 large eggs
- 3/4 cup of water
- 3/4 cup of vegetable oil
- 1/2 cup of white wine (any variety will do)

Directions:

1. Preheat the oven to 350°F (175°C). Grease a bundt pan with cooking spray or butter.
2. In a large mixing bowl, combine the yellow cake mix, brown sugar, granulated sugar, instant vanilla pudding mix, and ground cinnamon.
3. Add the eggs, water, oil, and white wine to the dry ingredients. Mix well using a hand mixer or by hand until the batter is smooth and well combined.
4. Pour the batter into the prepared bundt pan, spreading it evenly.
5. Bake the cake in the preheated oven for about 45-50 minutes, or until a toothpick inserted into the center comes out clean.
6. While the cake is baking, prepare the glaze. In a small saucepan, melt 1 stick of butter over low heat. Once melted, stir in 1 cup of granulated sugar and 1/4 cup of white wine. Cook for a few minutes until the sugar is dissolved and the mixture is slightly thickened.
7. When the cake is done baking, remove it from the oven

and immediately pour the warm glaze over the hot cake.

8. Allow the cake to cool in the pan for about 15-20 minutes, then carefully invert it onto a serving plate.
9. Let the cake cool completely before slicing and serving.