



Cherry Valentine Cake

Ingredients:

1 box cherry chip cake mix (These are made by Betty Crocker and are very hard to find. Look at smaller grocery stores. If you can't find one then use a good quality white cake mix.)

1 small box instant vanilla pudding
1 jar maraschino cherries
1/2 cup oil
4 eggs
water
2 cups powdered sugar

Preheat oven to 350 degrees

Grease a Bundt or stem pan (I use a "star Bundt" - it looks prettier)

Drain the maraschino cherry juice into a measuring cup.

Reserve 1/4 cup juice for the glaze. Then add enough water to the rest to make 1 cup.

Mix the dry cake mix, dry pudding, 1 cup juice/water, oil and eggs with a mixer on medium for 4 minutes.

Pour into the prepared pan

Bake approx. 45 minutes - just until a toothpick comes out clean

Cool slightly and turn out onto a rimmed cake pan (so the glaze won't run off)

Cool completely

Glaze - mix the powdered sugar with just enough of the reserved maraschino cherry juice to make glaze consistency. Drizzle over cake and decorate with drained cherries.

