



GALLIANO CAKE

Kathleen Hogue



1 box yellow cake mix
3.4 oz pkg vanilla instant pudding
½ cup vegetable oil
4 eggs
¾ cup orange juice
¼ cup vodka
¼ cup Galliano liqueur

ORANGE FROSTING:

½ cup butter
4 cups confectioner's sugar
1 egg yolk
1 ½ tsp vanilla
2 Tbl orange juice
2 tsp grated orange peel

Combine cake mix, pudding, oil and eggs. Stir until mixed. Add remaining ingredients. Pour into greased and lightly floured bundt pan. Bake at 350° for 40 to 45 minutes. Invert on a cake plate and cool.

FROSTING: Cream butter and add ½ of confectioner sugar, blending well. Beat in the egg yolk and vanilla. Gradually blend in remaining sugar. Add orange juice and peel.