

Cinnamon Red Hot Cake

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Ingredients:

1 box yellow cake mix and ingredients specified on the box minus 1/4 cup water
1/4 cup Goldschlager cinnamon schnapps, Fireball Whiskey or a cinnamon flavored liqueur
1 tsp cinnamon
2 TBSP red colored sugar

1 cup powdered sugar
2 TBSP Goldschlager cinnamon schnapps, Fireball Whiskey or a cinnamon flavored liqueur

1/4 cup Red Hots candies for decoration

Directions:

- *Preheat oven to 350 degrees. Grease and flour a bundt cake pan.
- *Prepare the cake batter according to the directions but in place of 1/4 cup of the water, use 1/4 cup cinnamon liqueur and add 1 tsp cinnamon. Once prepared, fold in 2 TBSP red colored sugar. Pour into prepared bundt pan.
- *Bake according to package directions, approximately 34 minutes, just until the center springs back to the touch. Cool in the bundt pan for 10 minutes.
- *Run a knife around the cake, then invert onto a serving plate. Cool completely.
- *Whisk the powdered sugar with the remaining cinnamon liqueur. Add water, 1 TBSP at a time, until the topping reaches a drizzling consistency. Drizzle onto the cooled cake.
- *Sprinkle Red Hot candies over the top for decoration.