

Raspberry Ripple Lemon Bundt Cake

Yield: 12 servings

For the cake:

1 box (18.25 oz.) lemon cake mix
1 package (3.4 oz.) instant lemon pudding mix
 $\frac{3}{4}$ cup vegetable oil
4 large eggs
1 cup lemon-lime flavored soft drink (such as Sprite)
 $\frac{1}{3}$ cup seedless red raspberry preserves
 $\frac{1}{2}$ tsp. raspberry extract

For the glaze:

5 tbsp. heavy cream
1 cup powdered sugar
 $\frac{1}{4}$ tsp. raspberry extract

Preheat oven to 325°F. Grease and flour a 10-in. Bundt pan. Set aside.

In a large mixing bowl, combine the cake mix and pudding mix. Add the vegetable oil, eggs and soft drink; mix until well combined.

Remove about 1 cup of the batter to a small mixing bowl. To the 1 cup of batter, stir in the preserves and raspberry extract. Place half of the lemon batter in the Bundt pan. Carefully and evenly, top with the raspberry batter. Pour the remaining lemon batter over the top of the raspberry batter.

Bake for 45-50 minutes or until a toothpick inserted near the center tests clean. Allow to cool 7-10 minutes in the pan, then flip it out onto a serving platter to cool completely.

Once the cake has cooled, mix all of the glaze ingredients in a small bowl with a wire whisk until smooth. Drizzle the glaze over the cake.

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