Vanilla Bundt Cake

This is a rich, moist cake that is easy to make and a beautiful presentation for your friends and family. Made with our Vanilla Cake Mix.

Ingredients

- 1 bag Pamela's Vanilla Cake Mix (595g)
- ¼ cup sugar
- 3 large eggs
- ¾ cup whole milk Greek yogurt
- ½ cup vegetable oil
- ¼ cup milk (or water, lemon or orange juice)
- 2 tsp vanilla

Directions

Preheat oven to 325°.

Prep Bundt pan with non-stick spray, making sure you get all the nooks and crannies.

Whisk Vanilla Cake Mix and sugar together in a large bowl. In medium bowl, beat eggs well, add yogurt, oil, milk, and vanilla and mix completely. Add liquid ingredients to dry ingredients and mix well. Pour batter into Bundt pan and smooth top.

Bake in center of oven about 38 to 43 minutes, until a toothpick comes out clean, and cake is pulling away from the sides of the pan. Let cool in pan on rack for 15 minutes. Remove from pan and cool.

Store at room temperature, airtight, for up to three days.

Chef's Note: For that 'wow' factor, try Dark Chocolate Glaze made with Pamela's Chocolate Frosting Mix, drizzled over the cake.

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