



Makes: 12 servings

Prep Time: 5 minutes Cook Time: 50 minutes

Total Time: 55 minutes

Ingredients

- 1 (15.25 ounce) box Duncan Hines Classic Yellow Cake Mix
- 1 (3.4 ounce) box Vanilla Instant Pudding and Pie Filling
- 4 eggs
- 8 ounces sour cream
- 1/2 cup cream sherry
- 1/2 cup vegetable or canola oil
- 1/3 cup poppy seeds

Cream Sherry Sauce:

- 1/4 cup unsalted butter
- 1/2 cup granulated sugar
- 2 tbsp cream sherry
- 1/4 cup water

Raspberry Coulis:

- 1 cup raspberries
- 2 tbsp granulated sugar
- 2 tbsp water

Instructions

Preheat oven to 350°F. Spray a bundt pan with baking spray.

In a stand mixer, beat all of the ingredients except the poppy seeds for 5 minutes. Add the poppy seeds and combine for 30 seconds.

Bake for 50 minutes. Remove from the oven and let sit in the pan for 20 minutes. Invert onto a cooling rack. Serve warm or at room temperature with raspberry coulis and Sherry Glaze.

For the glaze, melt all ingredients in a small saucepan on the cooktop. Bring to a boil for a few minutes, cool for a few minutes and pour over the cake.

For the Raspberry Coulis, place the raspberries, sugar and water in a small saucepan on the cooktop and bring to a simmer. Simmer for 5 minutes, gently smashing the raspberries until a sauce forms. Cool before serving.

Recipe adapted from Betty Shostack