



Patriotic Bundt Cake

INGREDIENTS:

- Two boxes of white cake mix (and oil, water and eggs to make according to box)
- Red and Blue gel icing colors
- One tub of vanilla pre-made frosting

DIRECTIONS:

- Preheat oven to 325 degrees.
- Make both cake mixes according to packages.
- Divide the cake batter into three bowls, equally.
- Use gel food colors to color one bowl of batter blue and the other red. Leave one white.
- Spray a bundt cake pan with non-stick cooking spray
- Pour half of each color into bundt pan and then repeat. You do not need to be particular about even layers. Just pour each color all the way around the inside twice.
- (You need to stop pouring batter in when pan is about 2/3 full- to give the cake room to rise. You *may* have a little extra left at the end)
- Bake at 325 degrees for about 45-55 minutes (until the center is set and a cake tester inserted comes out clean).
- Tip over on a cake rack and cool completely
- To finish, melt the tub of frosting in the microwave (about 15-30 seconds) and stir well.
- Pour into three bowls and color in red and blue with food color gels.
- Place each color of frosting in a zip-top bag, clip a corner and drizzle over entire top of cake.