

SONOMA VALLEY PORTWORKS

MADURO Port Cake

1 cup chopped walnuts	1 yellow cake mix*
1 small box Jell-O vanilla instant pudding mix	4 large eggs
1/2 cup cold water	1/2 cup oil
1/2 cup MADURO	

Preheat oven to 325 degrees. Grease and flour a 10-inch tube or Bundt pan. Sprinkle nuts over bottom pan. Mix cake mix and other ingredients in large bowl. Mix about two minutes until well combined. Pour batter over nuts in pan. Bake for 1 hour, or until toothpick inserted into center of cake comes out clean. Cool on rack for 15 minutes.

Invert onto platter.

*If using cake mix with pudding, omit the instant pudding and use 3 large eggs and 1/3 cup oil.

Glaze:

1/4 pound unsalted butter (1 stick)	1/4 cup water
1 cup sugar	1/2 cup MADURO

Melt butter in medium saucepan, stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and stir in MADURO.

Poke many holes in top of cake using a toothpick. Spoon or brush glaze on top and sides of the cake. Let the cake absorb the glaze and repeat until the glaze is gone. Serve with a glass of MADURO port.