



## Jube Jube Bundt Cake

### Ingredients:

- 3 ½ cups flour
- 1 tbsp baking powder
- 1 ¼ cup milk
- 1 tsp vanilla
- 1 cup melted butter
- 1 ¾ sugar
- 3 eggs
- 1 ½ cup jube jubes, halved and floured
- Frosting and candies for garnish

### Directions:

1. With the rack in the middle position, preheat oven to 350
2. Butter and flour a bundt pan
3. In a bowl, mix the dry ingredients

4. In a second bowl, mix milk and vanilla
5. In a third bowl, mix the butter and sugar until light and fluffy
6. Add the eggs and beat until smooth
7. Add the dry ingredients alternately with the milk
8. Cut and flour the jube jubes and add to the mixture
9. Pour into the prepared pan
10. Bake for 75 minutes or until toothpick is clean when inserted
11. Frost when cool and top with extra candies

Makes: 20 slices

Cals: 250

Fat: 10g

Carb: 56g

Pro: 4g