



GALLIANO GOLDEN RAISIN CAKE

- 1 Package Bundt or Pound Cake Mix
- 3 Eggs
- 1 Cup Water
- 1/3 Cup Galliano
- 1/4 Cup Soft Butter
- 1/2 Cup Chopped Maraschino Cherries
- 1/2 Cup Golden Raisins

DIRECTIONS

1. Preheat oven to 325 degrees.
2. Generously grease a Bundt pan.
3. In a large bowl, blend the cake mix, eggs, water, Galliano, and butter.
4. Beat for 2 minutes at medium speed.
5. Fold in cherries and raisins.
6. Pour into prepared pan.
7. Bake for 45 to 55 minutes.
8. Cool until lukewarm before removing from pan.
9. Dust with powdered sugar.