



Glazed Yuletide Bundtlette Cakes

Set makes six Bundtlette cakes.

Cakes

1 Yuletide Cheer Quick Bread Mix,
prepare as directed on box

Glaze

1 cup White Icing Mix
1 to 1 ½ tablespoons milk or water

Filling

¾ cup Baker's Cinnamon Filling
3 tablespoons water

Preheat oven to 350°F. Grease your Soft Swirl Bundtlette Pan.

To make the filling: In separate bowl, combine Baker's Cinnamon Filling and water until smooth.

To make the cake: Put a scant quarter cup of prepared quick bread batter into each well of Bundtlette pan. Spoon filling over batter, spreading lightly as needed to cover. Scoop remaining batter over filling (a generous quarter cup is about the right amount for each).

Bake 25 to 30 minutes, until cake tester inserted in center comes out clean. Cool in pan 15 minutes. Tip onto serving plate and cool completely before glazing.

To make the glaze: Whisk together White Icing Mix and water until smooth. Drizzle over cooled cakes.

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