

FROM ANDREA'S KITCHEN

ITALIAN BUNDT CAKE

by Andrea Woodson



This month's recipe is Italian Bundt Cake. In Pittsburgh, every occasion called for a cookie table. Everyone brought their favorite cookie and my grandma would always make her famous stuffed Italian pizzelle cookies. A pizzelle is a flat cookie that you bake in a special iron. You roll the cookies in spiral shapes when hot and fill with creamy icing, then dip in sprinkles or chocolate. Those cookies would always be the first to disappear at any gathering.

Today, I love to make them as well, but sometimes I want the flavors from my grandma's recipe with less work, so I'll make this cake. Just the smell from the Anise extract

takes me back to all those good memories of grandma's cookies. Your house will smell amazing as the cake bakes! If you choose to leave off the icing it makes a fantastic coffee cake. I hope you and your family love this as much as we do. Buon appetito!!

INGREDIENTS

Cake:

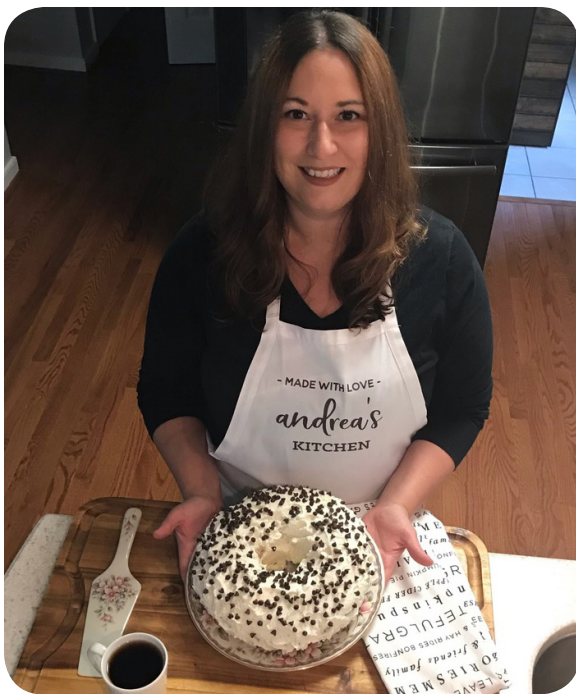
- 2 ½ cups flour
- 2 ½ tsp baking powder
- ¾ cup butter
- 1 ¾ cup sugar
- 3 eggs, room temperature
- 1 ½ tsp vanilla
- 1 cup of whole milk
- ¼ cup half and half or cream
- 1 teaspoon Anise extract

Icing:

- 1 cup of milk (whole)
- 4 tablespoon flour
- ½ cup butter
- ½ cup of Crisco
- 1 teaspoon of vanilla

PREPARATION

1. Preheat oven to 350°
2. Sift flour with baking powder and set aside
3. Beat butter until creamy. Slowly add in sugar and beat for 2 minutes.
4. Add eggs one at a time, then beat for another 2 minutes.
5. Add vanilla and Anise extract. Add in dry ingredients and alternate with milk.
6. Pour batter, spreading evenly into a greased Bundt pan.
8. Bake about 40-50 minutes or until the toothpick is clean.



Blend flour and milk and cook on low heat for 10 minutes until it's slightly thick. Set aside to cool. Beat butter, Crisco, sugar, and vanilla well. Gradually add cool milk mixture, then beat well until it's nice and fluffy. Ice the cake once it's cool. Enjoy!