

Addictive Crack Cake Recipe

Ingredients:

- 1 box of yellow cake mix
- 1 package of instant vanilla pudding mix
- 4 eggs
- 1 cup sour cream
- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{2}$ cup water
- 2 tablespoons cinnamon sugar (for the topping)

Instructions:

Preheat your oven to 350°F (175°C). Grease and flour a Bundt cake pan.

In a large mixing bowl, combine the cake mix, pudding mix, eggs, sour cream, vegetable oil, and water. Beat on medium speed for about 2 minutes until the batter is smooth and well blended.

Pour the batter into the prepared cake pan and spread it evenly.

Sprinkle the cinnamon sugar over the top of the batter, creating a deliciously sweet crust.

Bake for 50-55 minutes or until a toothpick inserted into the center comes out clean.

Allow the cake to cool in the pan for 15 minutes, then transfer it to a wire rack to cool completely.

Slice, serve, and savor the addictive goodness of the Crack Cake!

Notes:

⚠ Warning: Highly Addictive! 📢

Once you taste this incredible creation, there's no turning back. Prepare to fall head over heels for the addictive nature of this Crack Cake. But remember, sharing is caring! 😊