



Halloween Candy Cake- CDKitchen

Ingredients:

2 cups coarsely chopped leftover candy*
2 3/4 cups sifted flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon vanilla
8 ounces unsalted butter
1 1/2 cup sugar
3 large eggs
1/4 teaspoon almond extract
1 cup sour cream
Optional: Confectioners' sugar



Directions:

Preheat oven to 350°F. Butter a tube or Bundt pan (10-12 cup capacity) and dust with fine bread crumbs. Tap out excess crumbs. Set pan aside. Sift together flour, salt and baking soda; set aside. In large bowl, cream butter until soft, add vanilla, almond extracts and sugar. Mix well. Add eggs, one at a time, mixing well after each one. On low speed, alternate adding dry ingredients with sour cream, scraping bowl as necessary. Place 1 1/2 cups mixture in prepared pan. Add candies to remaining batter, fold in gently. Pour this mixture into pan over plain batter. Bake 1 hour or until tests done. Cool 15 minutes. Cover pan with rack and invert. Remove pan. Let cake cool. Serve plain or with confectioners' sugar dusted on top.