Mary Linda's grandaughter Anaya

Italian Wine Cake

1 package yellow cake mix

1 small package INSTANT vanilla pudding

3/4 cup salad oil

4 eggs

3/4 cup dry white wine

1 teaspoon nutmeg

5 tablespoons soft butter or margarine

3/4 cup chopped or sliced almonds

Preheat oven to 350 degrees. Generously grease bunt pan with 5 tablespoons butter or margarine. Sprinkle inside of bunt pan with the almonds. Set aside.

In large electric mixer add all of the rest of the ingredients. Beat for at least 5 minutes or until batter is light and fluffy. Pour into prepared bunt pan.

Bake in preheated oven for 40-50 minutes, testing with toothpick by inserting it into the middle of cake until it comes out clean. Allow to rest for about 5 minutes then turn onto serving dish.

Dust with powdered sugar before serving. This cake is best when allowed to mellow for a day if possible, so don't be afraid to make it ahead of time for your guests.