

**Black Richardo's Cake**

1 box yellow cake mix  
1 large box instant chocolate pudding  
4 eggs  
½ cup sugar  
1 cup vegetable or coconut oil  
¼ cup vodka  
¼ cup Richard's Decaf Coffee Liqueur  
¾ cup water

Glaze:

¼ cup Richardo's  
1 cup powdered sugar

Preheat oven to 350 degrees. Grease and flour a 10-inch Bundt pan. Combine cake mix, pudding mix, eggs, sugar, oil, vodka, ¼ cup Richardo's and water. Beat for 4 minutes until light and fluffy. Pour batter into pan. Bake 40 minutes or until top springs back. Cool. Combine glaze ingredients. Depan cake and poke all around the surface of the cake several times with a fork. Pour glaze over cake and dust with powdered sugar. So good.

**Baking Tip**

Use Richardo's Decaf Coffee Liqueur in place of vanilla extract in any recipe for an added kick of creamy flavor.