

APRICOT DREAM CAKE

from Jim White and Vicki Briley-White
(co-founders of Savor Dallas)

Vicki Briley-White's longtime friend swore this recipe had aphrodisiac qualities, and she reluctantly gave it to Briley-White only after she promised to keep it a secret for life. Luckily for us, she didn't keep her promise.

Vicki says she made the so-called "man-snare" cake for Jim, a local radio personality and food writer, while they were dating, and it worked like a charm. Proof? They will celebrate their 15th anniversary this year.

BATTER:

- 🥄 1 Duncan Hines Butter Recipe Mix
- 🥄 ¼ c softened butter
- 🥄 ⅔ c Kern's Apricot Nectar
- 🥄 3 eggs

FILLING:

- 🥄 8 oz cream cheese
- 🥄 ¼ c sugar
- 🥄 2 Tbsp lemon juice
- 🥄 1 c shredded coconut

GLAZE:

- 🥄 3 Tbsp Kern's Apricot Nectar
- 🥄 2 Tbsp lemon juice
- 🥄 1 c powdered sugar

- Beat the batter ingredients for five minutes, and pour into a heavily greased and floured Bundt pan.
- After mixing the filling ingredients together, drop filling on top of batter one tablespoon at a time. Bake for one hour at 350 degrees until the batter pulls away from the pan. Cool on rack at least one hour, and glaze. 🥄