

The Best Mother's Crack Cake Recipe with Buttery Sugar-Wine Glaze

Some cakes are elegant. Some are pretty. And some-like this



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cake:

- 1 box (15.25 oz) yellow cake mix
- 1 box (3.4 oz) instant vanilla pudding mix
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- 2 tsp cinnamon
- 1 cup sour cream
- $\frac{3}{4}$ cup vegetable oil
- 4 large eggs
- $\frac{1}{2}$ cup white wine (Chardonnay or sweet Moscato work beautifully)

Optional: 1 tsp vanilla extract

For the Sugar-Wine Glaze:

- $\frac{1}{2}$ cup (1 stick) unsalted butter
- 1 cup granulated sugar
- $\frac{1}{2}$ cup white wine
- 1 tsp vanilla extract

DIRECTIONS

- Step 1: Prep the Pan:** Preheat oven to 350°F (175°C). Generously grease and flour a Bundt pan (or use baking spray with flour). This step is key to releasing the cake cleanly.
- Step 2: Make the Cake Batter:** In a large bowl, whisk together the cake mix, pudding mix, sugars, and cinnamon. Add in the sour cream, oil, eggs, wine, and vanilla extract (if using). Beat on medium speed for 2-3 minutes until the batter is smooth and thick.
- Step 3: Bake:** Pour the batter into the prepared pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
- Step 4: Make the Glaze:** While the cake bakes, melt the butter in a small saucepan over medium heat. Stir in the sugar and wine, cooking until the sugar dissolves and the mixture begins to bubble (about 5 minutes). Remove from heat and stir in vanilla.
- Step 5: Glaze the Cake:** While the cake is still warm and in the pan, poke holes all over with a skewer or fork. Slowly pour the glaze over the cake, letting it soak in thoroughly. Let it sit in the pan for 15-20 minutes before inverting onto a plate.

SWAPS & NOTES

Wine options : Dry white like Chardonnay adds subtle tang, while Moscato makes it extra sweet and floral.

Cake mix base : Yellow cake is classic, but try spice cake or butter pecan for seasonal spins.

Add-ins : Chopped pecans or walnuts give it a nice crunch.

Swap the wine for white grape juice or apple juice, and it's still a winner.

TIPS FOR SUCCESS

Don't underbake - This cake is dense and moist, so test the center with a toothpick.

Let it rest - The glaze needs time to soak in and the cake needs time to set.

Use a wine you'd drink - If it tastes good in a glass, it'll taste great in the cake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-mothers-crack-cake-recipe-with-buttery-sugar-wine-glaze/>