

Creamy Red Velvet w/Eagle brand

RED VELVET CAKE MIX

1 1/4 OZ. CANS SWEETENED CONDENSED MILK

COOKING OIL (see cake mix directions for amount)

1 CUP BUTTERMILK

1/4 CUP WATER

3 EGGS

1 TSP. VINEGAR

Tip: Use amount of liquid cake mix calls for. If it has more than 1 1/4 cup, add enough water to equal amount shown for your cake mix.

Example:

Cake mix calls for 1 1/2 cup water. Use an additional 1/4 cup of water.

Add buttermilk, oil, eggs, vinegar to a bowl. Add cake mix and mix for 2 minutes. Pour into a VERY WELL GREASED Bundt pan. Fill 1/2 full maximum. Add Eagle Brand milk by pouring it evenly on top of center of cake.

Bake in a 325-degree oven for 1 hour. Let cake cool 15 minutes. Flip upside down and if caramelized topping sticks to pan use a spatula and spread it on top of cake. Enjoy with a Chocolate Cake or any flavor cake mix. Makes a delicious caramel flavored topping.

Option: If using different cake mix (like devils' food) omit vinegar and buttermilk. Mix cake batter per package directions with same ingredients listed on box. Pour cake batter into bundt pan then pour in sweetened condensed milk. Bake at 325 degrees for 1 hour.