

Cheerwine Cake

| Amount | Measure | Ingredient - Preparation Method |
|--------|----------|---|
| 1 | box | devil's food cake mix plus stuff to make it replace water with cheerwine |
| 1 | teaspoon | almond extract |
| | | icing |
| 1/3 | cup | Cheerwine |
| 1/2 | cup | butter |
| 1/4 | cup | cocoa |
| 2 1/2 | cups | powdered sugar |
| 1/4 | teaspoon | almond extract |
| 1 | cup | chopped nuts |

Preheat oven to 350. Grease and flour a 9x13 pan. Prepare cake as directed, substituting Cheerwine for water and adding extract. Pour into pan and bake as directed. Ice immediately. To make the icing, combine the cheerwine, butter, and cocoa in a saucepan and bring to a boil. Pour over powdered sugar and blend until smooth. Stir in almond extract. Mix in the chopped nuts. Cool, then spread over cake.