

Betty's Traditional Ale-8-One Cake Recipe



Uploaded on Sep 16, 2010

In this video, Betty demonstrates how to make a traditional Kentucky Ale-8-One Cake. This is the recipe I chose to make following the tour Rick and I took of the Ale-8-one bottling facility in Winchester, Kentucky. It is super easy to make, since it uses a lemon cake mix, a vanilla pudding mix, some vegetable oil, eggs, and a bottle of Ale-8-One! If you would like to purchase Ale-8-One soft drinks or other Ale-8-One products, just go to www.ale-8-one.com. They also have some great recipes there for using their products!

Ingredients:

- 1 box lemon cake mix
- 1 large box vanilla pudding and pie filling mix (I used the 4.6-oz. Jell-O "Cook 'n Serve" mix; you may choose the instant mix, if you prefer.)
- 4 eggs, well beaten
- $\frac{3}{4}$ cup vegetable oil
- 10 oz. Ale-8-one soft drink

Beat 4 eggs with an electric mixer. Add 1 lemon cake mix, 1 large vanilla pudding and pie filling mix, $\frac{3}{4}$ cup vegetable oil, and 10 oz. Ale-8-one soft drink. Stir well, and then beat with electric mixer for 2 minutes, or until batter is smooth. Pour into a greased and floured 13-inch by 9-inch by 2-inch baking dish. Bake at 375 degrees for approximately 40 minutes. (You may test for doneness by placing a toothpick into the thickest part. If it comes out clean, the cake is done.) When done, remove the cake from the oven and let cool at room temperature. You may serve while warm, or you may cool and then chill the cake and top it with Ale-8-One Cake Frosting. I will be uploading a recipe for the frosting (which may be used with any appropriate cake) tomorrow. I hope you enjoy this wonderful, traditional Ale-8-One Cake! --Betty