



Happy Memories: [Father's Day](#)

Crunchy Pretzel 'N Lager Beer Bundt Cake

Treat Dad to an old-fashioned moist cake filled with flavor

- 2 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 3 ounces fine crushed pretzels
- 1/4 cup unsalted butter, melted
- 1/2 cup olive oil
- 1 (3.4 oz.) package instant vanilla pudding
- 1 cup granulated sugar
- 4 large eggs
- 1 (12 oz.) bottle (1-1/2 cups) Lager beer
- 1/3 cup chopped beer nuts
- 1/4 cup fine chopped or crushed butterscotch chips

Sweet 'n Salty Beer Frosting

1 cup confectioners' sugar
2 Tablespoons reserved pudding mix
2 Tablespoons Lager beer or as needed

Topping:

3 to 4 Tablespoons chopped beer nuts
2 Tablespoons semi-sweet or dark mini chocolate chips
1 Tablespoon crushed butterscotch chips
2 Tablespoons fine crushed pretzel
Garnish: mini round pretzels as desired

1. Preheat 375-degree F oven. Grease large Bundt pan with nonstick baking spray; turn upside down on paper towel to drain.
2. In a large bowl, stir together flour, baking powder, salt, cinnamon, and fine crushed pretzels. Set it aside.
3. In a large mixing bowl, stir melted butter and oil together. Set aside 2 Tablespoons dry pudding mix to use later for the frosting. Add remaining dry pudding mix and sugar to the oil.
4. Add eggs, one at a time, beating well.
5. Alternately add the reserved flour ingredients and beer, starting with the dry ingredients, forming a batter. Stir in chopped beer nuts and crushed butterscotch pieces.
6. Pour batter into prepared pan. Bake at 375-degree oven for about 40 to 45 minutes or tests done. Cool in pan about 15 minutes; loosen sides of cake; remove from pan to cooling rack. Cool completely.

Prepare Frosting: In a small bowl, combine confectioners' sugar and reserved pudding mix; stir in 2 Tablespoon beer, mixing until smooth frosting consistency. It should be a soft glazing consistency to drizzle over the cake. Add more beer if needed.

To Serve: Place Bundt cake on serving dish; drizzle cake top with frosting; sprinkle with combined beer nuts, mini chocolate or crushed butterscotch chips, and fine crushed pretzels. Garnish serving plate with mini round whole pretzels if desired.

Yield: serves about 10 to 12.

Cook's Note: Either butterscotch or chocolate chips can be used for this cake. The cake is moist and stores well. Serve in slices.

About the Recipe: Treat Dad to an old-fashioned Bundt cake, which is super moist and flavored with beer nuts, pretzels, and butterscotch chips. Beer and pretzels are a natural combo, which blends well with a touch of vanilla. Add a garnish to your serving platter with some small, salted pretzels. The cake is lightly frosted with golden sweet drizzles and sprinkled with a crunchy topping of crushed pretzels, beer nuts, and mini chocolate chips or crushed butterscotch chips.