

Old-Fashioned Whiskey Cake

Growing up, my family always got together with another family on Christmas Eve because our parents and the kids were all very close. One thing I remember from those get-togethers was a whiskey cake that was dripping in whiskey. As a 12-year-old, I probably enjoyed that cake more than I should have. Anyway, here is a great recipe that may not have been the same as the one I had as a kid, but I've made this a few times and it's a hit. Be sure to use a good whiskey, whatever you like will do.

Enjoy, Dave

Ingredients

CAKE

- 1 (15.25 ounce) box yellow cake mix
- 1 (3.4 ounce) box instant vanilla pudding
- 4 eggs
- ½ cup of oil
- 1 cup whole milk
- 1 ½ fluid ounces whiskey
- 1 cup chopped walnuts

ICING

- ½ cup butter, melted
- 1 cup sugar
- ½ cup whiskey



Directions

Cake – Combine all ingredients and mix for 3 minutes by hand. Pour into well-greased Bundt pan and bake for 50-60 minutes at 350 degrees. Toothpick should come out clean.

Icing – Cook on stovetop on medium.

1. Combine all ingredients and heat until sugar is dissolved, and mixture is brown.
2. Leave cooked cake in pan and using a toothpick, poke several holes into cake.
3. Pour ¾ icing onto cake and let set 15 minutes.
4. Flip cake onto plate and brush remaining icing onto top and sides of cake.



Favorite family recipes; from our home to yours.

Dave Splaine | 401-465-6996 | dave@SplaineTeam.com | www.SplaineTeam.com
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