Irish Whiskey Cake

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding and pie-filling mix
¾ cup Irish whiskey or bourbon, divided (1/2 cup and 1/4 cup)
½ cup vegetable oil
4 jumbo eggs, at room temperature
¾ cup white, granulated sugar
¼ cup butter
¼ cup water
Juice of 1/2 a lemon

Preheat oven to 350 degrees. Spray a 10-inch Bundt pan with Pam Baking Spray, or butter and flour the sides to prevent sticking.

In a large bowl, combine cake mix, pudding mix, ½ cup Irish whiskey, and oil. Beat at medium speed of an electric mixer. Slowly add eggs, one at a time, until completely combined. Pour batter into the prepared Bundt pan. Bake for 45 minutes, or until a toothpick inserted into the cake comes out clean. When cake has about 10 minutes left to cook, prepare syrup.

Combine sugar, butter, water, and lemon juice in a small heavy saucepan. Bring to a boil slowly, stirring until sugar is dissolved. Remove from heat and stir in remaining ¼ cup Irish whiskey or bourbon.

Once the cake has cooked, poke about 10-15 holes in the bottom using a chopstick or skewer, making sure to poke to the top of the cake. Drizzle in the syrup, ensuring that you get a good amount of moisture into all the cracks and holes in the cake. This will make the cake very moist and delicious! Cover the cake with a towel or foil and allow to sit and cool for about 30 minutes. Turn over onto a cake serving plate. If the cake doesn't come out immediately, just let it sit and gravity will take care of it. Don't force the cake out of the pan – it will crumble to pieces.

Cake may be served when completely cool, or store in an airtight container overnight. Cake may be wrapped securely in foil and stored in the refrigerator for several weeks or in a freezer for up to six months.