

Whiskey Cake

Cake

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding and pie-filling mix
½ cup whiskey or bourbon
½ cup vegetable oil
4 jumbo eggs, at room temperature
Powdered sugar, for garnish

Syrup

¾ cup white, granulated sugar
¼ cup butter
¼ cup water
Juice of ½ a lemon (about 1½ tbs.)
¼ cup whiskey or bourbon

Preheat oven to 350 degrees. Spray a Bundt pan with baking spray, or butter and flour the sides to prevent sticking.

In a large bowl, combine cake mix, pudding mix, ½ cup whiskey, and oil. Beat at medium speed with an electric mixer or in a standing mixer. Add the eggs and whisk 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, make the syrup.

In a small saucepan over medium heat, combine the sugar, butter, water, and lemon juice. Bring to a boil slowly, stirring until sugar is dissolved (about 5 minutes). Remove from heat and stir in remaining ¼ cup 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 all the way through. Drizzle the warm syrup all around, ensuring that you get a good amount of moisture into all the cracks and holes in the cake. 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.

Garnish with sifted powdered sugar, if desired.



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