

# JIM'S WHISKEY CAKE

DESSERT

## Ingredients

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### CAKE

- 1 large box Duncan Hines Yellow cake mix
- 1 large package vanilla instant pudding
- 1 oz Jack Daniels
- 1 cup half and half
- ½ cup oil
- 4 eggs
- 1 cup chopped pecans
- ½ cup ricotta cheese

### GLAZE

- ½ lb butter
- ¾ cup sugar
- ½ cup Jack Daniels
- \* In recent years cake boxes have become smaller. If you do not have a 16.4 oz box the liquid ingredients will need to be adjusted accordingly.



## Making the cake:

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1. Preheat oven to 350 degrees.
2. Combine all liquid ingredients including eggs in the cake portion of the recipe with the cake mix. Mix until uniformly blended.
3. Gently blend in the ricotta.
4. Gently blend in the chopped nuts avoiding damaging the nuts beyond the chopping as too many nut fines will discolor the cake.
5. Prepare a bundt cake pan by spraying with nonstick spray and then a light dusting of flour.
6. Bake at 350 degrees for 55 to 60 minutes or until a toothpick can be inserted and removed with no particles sticking to the toothpick.
7. Allow to cool to room temp in pan.

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### Making the glaze:

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1. Melt butter and sugar in a boiling pan.
2. Carefully add the liquor to the mixture and heat until bubbling.

### Applying the glaze:

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1. With cake still in the bundt pan, use a fork or knife to make several holes in the bottom of the cake evenly spaced.
2. Pour the glaze over the cake slowly so that the glaze can drain into the cake. Also allow the glaze to drain between the cake and the edges of the pan.
3. Now flip the pan over and remove the cake. This may be made easier by using a knife to gently loosen the sides and center of the cake from the pan before flipping.

### Two Potential Finishing Methods:

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1. After a resting time of 30 minutes or so the cake can be served.
  - a. The cake will be moist and crumbly. The taste of the liquor will be sharp at this point.

OR

The texture can be firmed somewhat and the liquor flavor mellowed with the following steps.

- 1.1. Wrap the cake completely in wax paper
- 2.2. Wrap the cake in aluminum foil
- 3.3. Place the cake in a freezer for 4 days or more
- 4.4. Remove the cake and allow it to thaw.
5. The two finishing methods will produce two very different textures and flavors. The first method will offer a cake with a loose texture and a bright liquor flavor. The second method will produce more of a dense cake texture and a mellow but even liquor flavor.