

# Whiskey Cake

Lena Galing - Jan 2010

## Ingredients

½ pint whiskey (I get the cheapest quart.)  
1 Duncan Heinz BUTTER RECIPE GOLDEN Cake mix  
3 oz. package of vanilla instant pudding  
4 eggs  
1 cup of milk  
½ cup of vegetable oil  
1 teaspoon almond extract  
1 cup chopped walnuts  
1 cup chopped maraschino cherries (2 glass jars)  
¼ cup real butter  
1 cup of sugar  
Confectioners sugar for final trim (I use a flour sifter!)

## Steps

Preheat oven to 350

Chop cherries & soak 1 heaping tablespoon of whiskey into happy cherries. Set aside.  
(Only eat one drunk cherry.)

Grease & flour Bundt or tube pan. (Butter works better than spray oils.)

Combine the following and mix for 2 minutes (while drinking extra whiskey.)

1. cake mix
2. pudding
3. eggs
4. milk
5. vegetable oil
6. almond extract
7. ¼ cup whiskey (I use 1/3 cup whiskey!)

Fold in walnuts and cherries. (I let our Kitchen Aid mixer do the mixing on low while I take a whiskey break.)

Pour into pan

Bake for 1 hour 15 minutes (I found this to be the best in my oven and it gives me more sleep time.)

10 Minutes prior to taking cake from oven (Get up from snoozing on floor.)

Combine 1cup sugar, ½ cup whiskey, & ¼ cup butter in a saucepan. Stir & heat just to boiling and pour over cake when taken immediately from oven. (You need to coordinate this and don't boil mixture too early. I use a knife to open sides of cake from pan for easier pouring.

COOL FOR 20 MINUTES. THEN REMOVE FROM PAN AND SPRINKLE WITH CONFECTIONERS SUGAR. (Take Aspirin, drink a fresh cup of coffee and enjoy cake!)