

IRISH WHISKEY CAKE RECIPE

Ingredients:

- a little over 1/2 cup of walnut
- 1 18.5 ounce package yellow cake mix,
- 3 eggs
- 1/2 cup vegetable oil
- 1/2 cup cold water
- 1/2 cup whiskey or rum (inexpensive)

Preheat oven to 325 F.

For Bundt: Spray Bundt pan with PAM. Sprinkle nuts on bottom of pan. Mix all cake ingredients for 3 minutes. Pour batter over nuts and bake for 1 hour. Cool.

For Loaf: Split the batter between two loaf pans. Spray pans with PAM. Mix all cake ingredients for 3 minutes. Pour batter in. Sprinkle nuts on top of cake. Bake for 45min to one hour. Cool.

GLAZE:

- 1/4 pound butter
- 1/4 cup water
- 1 tsp cornstarch
- 1 cup granulated sugar
- 1/2 cup whiskey

Melt butter in saucepan. Stir cornstarch into water till dissolved. Add sugar to water and pour into saucepan. Boil 5 minutes, stirring constantly. When thick remove from heat. Stir in whiskey. Prick cake all over with long skewer. Drizzle glaze over cake and fill middle with glaze (if using bundt). If you make the glaze according to the recipe, it *may* be enough to cover 2 cakes instead of one. Use a squeegee bulb to squeeze it over cake. Cake will soak up glaze over 24 hours. Wrap in saran wrap, and you're ready to go!!

TIPS!

Buy the nuts at Costco if you can! This is substantially cheaper than buying in a super market. This will cut your cost down quite a bit.

Also, go for the cheap whiskey—it doesn't affect the taste in the least.

These tips make this a fundraiser that won't cost you too much money! Also, you can make ahead of time and freeze if you'd like – they freeze and thaw well!