

# IRISH WHISKEY CAKE RECIPE

## **Cake Ingredients:**

- a little over 1/2 cup of walnut
- One 18.5 ounce package of yellow cake mix (kind with pudding already in the ingredients).
- 3 eggs
- 1/2 cup vegetable oil
- 1/2 cup cold water
- 1/2 cup whiskey or rum (inexpensive)

## **Directions:**

- Preheat oven to 325 F.
- Spray a 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.

## **Glaze Ingredients:**

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

## **Directions:**

- 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 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!!*

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## **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. If you do not belong to Costco, let me know and I can pick you up a bag.
- I found the cake mix to be cheaper at Shoppers.
- Go for the cheap whiskey—it doesn't effect the taste in the least. These tips make this a fundraiser that won't cost you too much money!
- You can make ahead of time and freeze if you'd like – they freeze and thaw well!