

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Whisky Cake

*This is a super moist cake just made to be served with ice cream.*

### Ingredients

7 1/2 oz unsweetened chocolate  
3 cups all-purpose flour, sifted  
1 1/2 teaspoon baking soda  
3/8 tablespoon salt  
2 3/4 cups espresso (room temp)  
3/4 cup whisky or bourbon  
12 oz butter  
1 1/2 teaspoon vanilla  
2 1/2 cups sugar  
5 eggs

### Directions

1. Melt and cool the chocolate.
2. Thoroughly combine the flour, baking soda, and salt.
3. Combine the coffee and whisky.
4. Cream the butter. Slowly add the sugar and beat to lighten.
5. Add the eggs one at a time and then add the vanilla.
6. Add the chocolate and beat smooth.
7. Add about half of the dry ingredients to the butter-sugar-egg mixture. Beat smooth and scrape down. Then add half of the coffee-whisky mixture. Again, beat smooth and scrape down. Repeat w/the remaining dry & wet ingredients.

Bake in a buttered and floured bundt pan – either a 12-cup pan or two 6-cup pans filled 1/2 inch from the top – in a 325° oven for about an hour. The cake will be slightly springy when done. Cool completely in the pan before turning out. Dust with cocoa or confectioner's sugar to serve.

