



Name: Lexie Taylor

Recipe Title: Gigi's Famous Whiskey Cake

Recipe Ingredients:

Cake- 1 box Duncan Heinz yellow cake mix, 1 box instant vanilla pudding, 4 eggs, 1 cup milk, 1/2 cup cooking oil, 1 1/2 oz rye whiskey, 1 cup walnuts- chopped and floured.

Glaze- 1/4 lb butter, 3/4 cup sugar, 1/2 cup rye whiskey.

Recipe Instructions:

Cake:

1. Grease and flour bundt pan.
2. Combine all ingredients besides the walnuts, blend them, then beat the batter for 4 min at low speed, fold in nuts, pour into bundt pan and bake at 350 degrees for 50 minutes.

Glaze:

1. Heat ingredients together, do not boil.
2. Spoon 1/2 to 1/3 of glaze onto cake while it's in the pan. After 30 min turn cake out of pan.
3. Continue spooning glaze all over cake until it's all been used (making sure to catch runoff and spooning it back on until it's soaked in).