



Vanilla Bourbon Butter Bundt Cake

A rich butter cake with a light dash of Kentucky Bourbon

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
3/4 teaspoon salt
1 cup unsalted butter, softened
2 cups granulated sugar
4 large eggs
1 teaspoon grated orange peel
1/4 cup Bourbon whiskey
1/2 Tablespoon vanilla extract
3 Tablespoons orange juice
1/2 cup plain yogurt

Glaze and Topping:

4 tablespoons unsalted butter

2/3 cup granulated sugar

3 Tablespoons orange juice

1 teaspoon vanilla

1 Tablespoon Bourbon whiskey or as desired

2 Tablespoons fine chopped Smoked Bourbon Pecans, as needed

Confectioners' sugar as desired

Preheat the oven to 325°F and set an oven rack in the middle position. Spray a 10-inch or 12-inch Bundt pan with non-stick baking spray like Baker's Joy, turn upside down on paper towel. Set aside.

In medium bowl, combine flour, baking powder, baking soda, cinnamon, and salt. Set aside.

In a mixing bowl, cream butter and sugar for 2 minutes; add eggs one at a time beating well; add grated orange peel; beat mixture for 5 minutes until very creamy.

Meanwhile, in a small measuring cup, combine Bourbon, vanilla, orange juice, and yogurt.

On a lower speed, alternately add dry flour ingredients and yogurt mixture, starting and ending with dry ingredients. Make sure to scrape down the sides and bottom of the bowl frequently. The batter will be creamy. Spoon the batter into the prepared pan; bake for 1 hour or until a cake tester comes out clean.

Meanwhile prepare glaze: In a small saucepan, combine the butter, granulated sugar, and orange juice, cook over medium heat until boiling; reduce heat, stir until sugar is dissolved. Remove from heat, stir in vanilla and Bourbon.

Set pan on a cooling rack for 10 minutes. Using a thin skewer, poke about 40 holes in the bottom of the warm cake. Slowly spoon about 1/4 of the glaze over the cake bottom, letting it soak into the cake. Set cake aside to cool for about 30 to 45 minutes.

Invert the cake onto serving plate; brush or spoon the remaining glaze evenly over the top and sides of cake. Let the glaze soak into the cake. Sprinkle the top with 1 or 2 Tablespoons chopped pecans if desired. Let cake cool completely before slicing. Before serving, sprinkle with confectioners' sugar as desired. Yield: one 10-inch Bundt Cake

Cook's Note: I like to use a sprinkle of chopped Bourbon Barrel Pecans. I'm excited to try baking this cake in the new Lodge Legacy Series Cast Iron Fluted Cake Pan, that I received at the National Cornbread Festival.

About the Recipe: This recipe reminds me of the cake my mom baked when I was young, that had a rich buttery flavor and light pound cake texture. The Bourbon flavor is light and well blended with the other ingredients. It is perfect to serve in slices as a dessert and pairs well with sliced fruit or berries.