

Mini Bourbon-and-Cola Bundt Cakes

Southern Living Test Kitchen

Southern Living Magazine - September 2012

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 40 minutes

This recipe can also be prepared as a single cake. The batter can be poured into one greased and floured 15-cup Bundt pan. Bake at 350 degrees for 45 to 50 minutes or until a wooden pick inserted in the center comes out clean.

1 1/2 cups butter, softened

2 1/2 cups sugar

3 large eggs

1 1/2 teaspoons vanilla extract

1 cup cola soft drink

3/4 cup buttermilk

1/2 cup bourbon

3 cups all-purpose flour

1/2 cup unsweetened cocoa

1 1/2 teaspoons baking soda

1/2 teaspoon salt

Bourbon-and-Cola Glaze (see recipe)

Preheat oven to 350 degrees.

Beat the butter at medium speed with an electric mixer until creamy. Gradually add the sugar. Beat until blended. Add the eggs and vanilla. Beat at low speed until blended.

In a small bowl, stir together the cola, buttermilk and bourbon.

In another bowl, combine the flour, cocoa, baking soda, and salt.

Add the flour mixture to the butter mixture alternately with the cola mixture, beginning and ending with the flour mixture. Beat at low speed just until blended after each addition, stopping to scrape the bowl as needed.

Pour the batter into three lightly greased 12-cup Bundt brownie pans, filling each three-fourths full.

Bake for 12 to 15 minutes or until a wooden pick inserted into the center comes out clean.

Cool in the pan on a wire rack for 10 minutes. Remove from the pans to wire racks. Cool for 30 minutes.

Drizzle warm Bourbon-and-Cola Glaze over the cakes.

Yield: 36 cakes

Per Serving (excluding unknown items): 6498 Calories; 300g Fat (42.9% calories from fat); 77g Protein; 820g Carbohydrate; 22g Dietary Fiber; 1387mg Cholesterol; 6201mg Sodium. Exchanges: 19 Grain(Starch); 3 1/2 Lean Meat; 1/2 Non-Fat Milk; 56 1/2 Fat; 35 Other Carbohydrates.