



Chocolate Whiskey Cake

**Makes 10 cup
bundt cake**

Pre-Heat oven to
350 degrees

Ingredients

Whiskey Simple Syrup

1/4 cup Water
1/4 cup Sugar
2 Tbs Whiskey
In a sauce pan bring water and sugar to a boil, take off burner and add whiskey. Let cool.

1 cup heavy cream
1/4 cup powdered sugar
Whip cream and sugar until thick.

1 cup Cocoa Powder
1 1/2 cups Brewed Coffee
1/2 cup American Whiskey
8 oz (2 sticks) Unsalted Butter
2 cups Sugar
2 cups All Purpose Flour
1 1/4 tsp Baking Soda
1/2 tsp Salt
2 large Eggs

1 tsp Vanilla Extract

In a pan bring coffee and whiskey to a simmer, set aside and whisk in cocoa powder and sugar., allow to cool. In a mixing bowl whip eggs until frothy, add vanilla extract.

In a separate bowl mix together flour, baking soda and salt. Incorporate chocolate mixture and flour into the eggs by thirds. Brush bundt pan with butter and dust with cocoa powder.

Add batter to pan and place in oven for 40-45 minutes.

Let cool for 10 minutes and take out of pan, brush with Whiskey Simple Syrup.

Garnish with whipped cream, powdered sugar and fresh berries.