

Mini Whiskey Bundt Cake
With Jack Honey Whiskey Lemonade Glaze

Bundt Cake

½ C unsalted butter, room temperature
1 C sugar
2 eggs, room temperature
1 tsp vanilla extract
1 - ½ C cake flour
½ tsp baking powder
¼ tsp baking soda
¼ tsp salt
½ cup whole milk
1 T Jack Daniels Honey Whiskey

Glaze

½ C sugar
¼ C butter
1 T water
1 T lemon juice
2 T Jack Daniels Honey Whiskey

Preheat oven 350 degrees. Spray mini bundt tins with baking spray. Cream butter in a mixing bowl. Gradually add sugar and mix for two minutes. Add eggs, one at a time, mixing well after each egg. Add vanilla extract and rum and mix thoroughly. Batter should be fluffy. In a separate bowl, mix together flour, baking powder, baking soda and salt. Alternate flour mixture and milk in to butter mixture. Pour batter into prepared bundt pans and bake for 30 minutes or until toothpick comes out clean. Remove pan and place on cooling rack over a baking sheet. Once cooled (approximately 5-10 minutes), turn pans over on to cooling rack and poke holes in the cakes. Pour glaze or baste slowly over cakes until cakes absorb the glaze; use all of the glaze.

Make glaze: In a small saucepan, add sugar, butter, water, and lemon juice. Stirring constantly, bring to a boil. Reduce heat to low and simmer for 5 mins. Stir in whiskey and continue to simmer for another 5 minutes. Remove from heat and let cool until warm.