



Bourbon Cake

READY IN



100 min.

SERVINGS



40

CALORIES



234 kcal

DESSERT

Ingredients

- 1 cup bourbon
- 2 tsp calumet baking powder
- 40 servings cinnamon roll icing
- 6 eggs
- 3.5 cups flour divided
- 2 cups granulated sugar
- 1 tsp ground nutmeg
- 1 cup butter softened (2 sticks)
- 2 cups planters pecans chopped

- 2 cups raisins seedless
- 2.5 cups vanilla wafers coarsely chopped

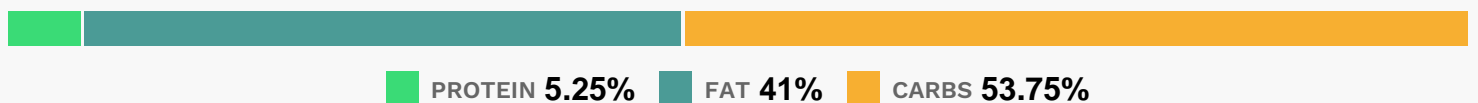
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- wax paper

Directions

- Preheat oven to 325F.
- Combine chopped wafers, 1 cup of the flour, the raisins and pecans; set aside.
- Beat margarine and granulated sugar in large bowl with electric mixer on medium speed until light and fluffy.
- Add eggs, 1 at a time, beating well after each addition.
- Add remaining 2-1/2 cups flour, the baking powder and nutmeg; mix well. Blend in bourbon. Gently stir in reserved wafer mixture.
- Spread into greased wax paper-lined 10-inch tube pan.
- Bake 1 hour 15 min. or until toothpick inserted near center comes out clean. Cool in pan on wire rack 20 min.
- Remove from pan; cool completely on wire rack.
- Drizzle with Powdered Sugar Glaze.

Nutrition Facts



Properties

Glycemic Index:13.17, Glycemic Load:20.26, Inflammation Score:-3, Nutrition Score:4.4317390724369%

Flavonoids

Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg, Cyanidin: 0.53mg Delphinidin: 0.36mg, Delphinidin: 0.36mg, Delphinidin: 0.36mg, Delphinidin: 0.36mg Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg

Nutrients (% of daily need)

Calories: 233.74kcal (11.69%), Fat: 10.31g (15.86%), Saturated Fat: 1.96g (12.26%), Carbohydrates: 30.4g (10.13%), Net Carbohydrates: 29.03g (10.56%), Sugar: 12.64g (14.04%), Cholesterol: 24.62mg (8.21%), Sodium: 126.62mg (5.51%), Alcohol: 2g (100%), Alcohol %: 4.26% (100%), Protein: 2.97g (5.94%), Manganese: 0.32mg (16.08%), Vitamin B1: 0.16mg (10.62%), Selenium: 6.03µg (8.61%), Folate: 30.57µg (7.64%), Vitamin B2: 0.12mg (7.29%), Iron: 0.99mg (5.49%), Fiber: 1.37g (5.49%), Phosphorus: 54.06mg (5.41%), Copper: 0.1mg (5.22%), Vitamin B3: 0.97mg (4.85%), Vitamin A: 241.46IU (4.83%), Potassium: 109.64mg (3.13%), Magnesium: 11.7mg (2.93%), Calcium: 27.43mg (2.74%), Zinc: 0.4mg (2.69%), Vitamin E: 0.32mg (2.14%), Vitamin B6: 0.04mg (2.04%), Vitamin B5: 0.2mg (2%), Vitamin B12: 0.06µg (1.07%)