



Easy Whiskey Cakes

READY IN



105 min.

SERVINGS



54

CALORIES



229 kcal

DESSERT

Ingredients

- ☐ 2 boxes cake mix yellow
- ☐ 2 boxes vanilla pudding instant (4-serving size each)
- ☐ 2 cups milk
- ☐ 1 cup vegetable oil
- ☐ 0.3 cup irish whiskey
- ☐ 8 eggs
- ☐ 2 cups walnut pieces chopped
- ☐ 0.5 cup butter melted
- ☐ 1.5 cups irish whiskey

- ☐ 1 lb powdered sugar (4 cups)
- ☐ 2 cups walnut pieces chopped

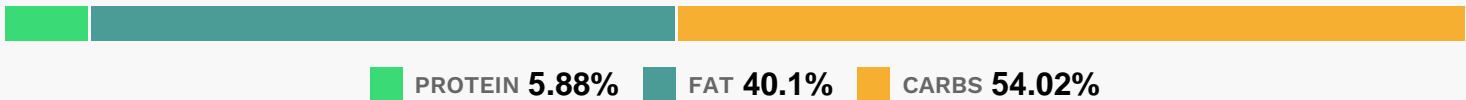
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ skewers

Directions

- ☐ Heat oven to 350°F. Spray 9 (5x3-inch) loaf pans with cooking spray.
- ☐ In large bowl, beat cake mix, pudding mix, milk, oil, 1/4 cup whiskey and the eggs with electric mixer on medium speed 5 minutes.
- ☐ Add 2 cups walnuts; beat 1 minute (batter will be very thick). Divide batter evenly among pans.
- ☐ Bake 35 to 40 minutes or until toothpick inserted in center comes out clean.
- ☐ Place pans on cooling racks.
- ☐ While cakes are still warm, in another large bowl, beat melted butter, 1 1/2 cups whiskey and the powdered sugar with whisk until smooth. In bowl, reserve 1 1/2 cups icing; set aside. With bamboo skewer, poke holes in tops of cakes.
- ☐ Pour some of remaining icing over cakes; let soak in 1 minute. Repeat until all icing has soaked into cakes. Cool completely, 45 to 60 minutes.
- ☐ To reserved 1 1/2 cups icing, add 2 cups walnuts. Spoon walnut mixture over tops of cakes. Cakes can be frozen, tightly wrapped.

Nutrition Facts



Properties

Glycemic Index:2.93, Glycemic Load:0.28, Inflammation Score:-2, Nutrition Score:4.4386956957371%

Flavonoids

Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg, Cyanidin: 0.23mg

Nutrients (% of daily need)

Calories: 229.37kcal (11.47%), Fat: 9.62g (14.8%), Saturated Fat: 2.42g (15.13%), Carbohydrates: 29.15g (9.72%), Net Carbohydrates: 28.32g (10.3%), Sugar: 20.02g (22.24%), Cholesterol: 29.85mg (9.95%), Sodium: 188.52mg (8.2%), Alcohol: 2.75g (100%), Alcohol %: 5.05% (100%), Protein: 3.17g (6.34%), Manganese: 0.34mg (16.79%), Phosphorus: 112.18mg (11.22%), Copper: 0.16mg (7.94%), Calcium: 64.43mg (6.44%), Folate: 24.64µg (6.16%), Vitamin B2: 0.1mg (6.02%), Vitamin B1: 0.08mg (5.48%), Selenium: 3.28µg (4.68%), Magnesium: 17.52mg (4.38%), Iron: 0.77mg (4.3%), Vitamin B6: 0.08mg (3.9%), Fiber: 0.83g (3.33%), Zinc: 0.45mg (2.97%), Vitamin E: 0.42mg (2.83%), Vitamin B3: 0.56mg (2.8%), Vitamin B5: 0.25mg (2.55%), Vitamin K: 2.47µg (2.35%), Vitamin B12: 0.13µg (2.16%), Vitamin A: 104.1IU (2.08%), Potassium: 71.23mg (2.04%), Vitamin D: 0.23µg (1.53%)