



Easy Whiskey Cakes

READY IN



105 min.

SERVINGS



54

CALORIES



201 kcal

DESSERT

Ingredients

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

☐ 2 boxes cake mix yellow

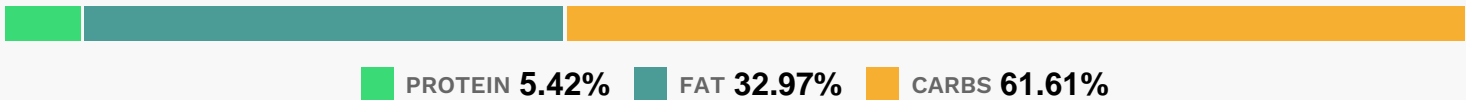
Equipment

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

Directions

- ☐ Heat oven to 350F. 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:2.56, Glycemic Load:0.22, Inflammation Score:-2, Nutrition Score:3.4573912753359%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg

Nutrients (% of daily need)

Calories: 201.03kcal (10.05%), Fat: 6.79g (10.45%), Saturated Fat: 2.15g (13.47%), Carbohydrates: 28.56g (9.52%), Net Carbohydrates: 28.02g (10.19%), Sugar: 19.91g (22.12%), Cholesterol: 29.85mg (9.95%), Sodium: 188.44mg (8.19%), Alcohol: 2.75g (100%), Alcohol %: 5.39% (100%), Protein: 2.51g (5.03%), Phosphorus: 97.19mg (9.72%), Manganese: 0.19mg (9.4%), Calcium: 60.18mg (6.02%), Vitamin B2: 0.1mg (5.64%), Folate: 20.39µg (5.1%), Vitamin B1: 0.07mg (4.49%), Copper: 0.09mg (4.49%), Selenium: 3.06µg (4.38%), Iron: 0.65mg (3.6%), Vitamin B6: 0.05mg (2.73%), Magnesium: 10.67mg (2.67%), Vitamin E: 0.39mg (2.63%), Vitamin B3: 0.51mg (2.55%), Vitamin B5: 0.23mg (2.3%), Vitamin K: 2.35µg (2.24%), Fiber: 0.54g (2.17%), Vitamin B12: 0.13µg (2.16%), Zinc: 0.31mg (2.08%), Vitamin A: 103.23IU (2.06%), Vitamin D: 0.23µg (1.53%), Potassium: 52.12mg (1.49%)