

DOXY'S™



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DOXY'S™ BOURBON SPICE CAKE WITH WHISKEY GLAZE

For the Cake You'll Need:

1 Yellow Cake Mix
1 packet Doxy's™ Cocoa Fusion
3 Eggs
1/2 cup Oil
1/2 cup Water
1/2 cup Bourbon

For the Glaze You'll Need:

1 stick Butter
1 cup Granulated Sugar
1/4 cup Water
2 Tablespoons Cinnamon
or Honey Whiskey

Preheat oven to 350°.

In a large bowl, gently mix together cake mix and Doxy's Cocoa Fusion. Add oil, water, eggs, and bourbon and mix with a hand mixer until combined, about 2 minutes. Fill cupcake wrappers or greased and floured cake pan(s) and bake according to cake mix package directions. Remove from oven and allow to cool.

While the cake is cooling make the glaze.

In a medium sauce pan, melt butter and then add sugar and water. Bring to a boil then remove from the heat. Stir in Cinnamon or Honey Whiskey. Pour glaze into a glass measuring cup and set aside.

Once cake is cool, use a straw to poke multiple holes in the top so the glaze can soak in. Stir the glaze and carefully pour in each hole and over the entire cake.

Allow the cake to absorb the glaze for a few hours to overnight. Enjoy!