

## Chocolate Bourbon Cake

<http://userealbutter.com/2012/10/25/chocolate-bourbon-cake-recipe/>  
from [Simply Recipes](#)

5 oz. high quality unsweetened chocolate  
1/4 cup instant espresso powder (can use instant coffee as a substitute)  
2 tbsps unsweetened cocoa powder  
1 cup bourbon  
1/2 tsp kosher salt  
1 cup (8 oz.) unsalted butter, room temperature  
2 cups sugar  
3 eggs  
1 tbsp vanilla extract  
1 tsp baking soda  
2 cups flour

### boozy bourbon icing

1 1/2 cups confectioner's (powdered) sugar  
2 tsps vanilla extract  
6 tsps bourbon (or to taste)

**Make the cake:** Preheat the oven to 325°F. Melt the chocolate over a water bath or in the microwave (typically best to do this 30 seconds at a time on half power, checking that you don't burn the chocolate). Set the chocolate aside and let it cool. Place the espresso powder (or instant coffee) and the unsweetened cocoa powder in a liquid measuring cup. Add boiling water to the cup until the total volume is 1 cup. Stir to dissolve the granules in the hot water. Add 1 cup of bourbon and the salt to the espresso mixture. Set aside and let cool. Place the butter in a mixing bowl and beat until fluffy. Beat the sugar into the butter. Add the eggs, one at a time, beating until well-mixed after each addition. Beat in the vanilla extract, the baking soda, and the melted chocolate. Mix until uniform in color. Beat in a third of the espresso-bourbon liquid (mine splashed all over the place, so do this carefully – stir it by hand a little at first if you must) until incorporated. Add half of the flour and mix. Repeat until you finish with a third of the liquid. Blend well then pour the batter into a greased and floured 10-cup bundt pan (or two 8- or 9-inch loaf pans). Bake for 1 hour and 10 minutes, but start toothpick testing around 55 minutes. Mine was done in an hour before the inserted toothpick came out clean. Remove from heat and let cool for 15 minutes before unmolding the cake.

**Make the icing:** Combine the confectioner's sugar and vanilla extract in a medium bowl. Add bourbon a tablespoon at a time. Whisk the liquid into the sugar to make the icing. Taste for the desired strength of the icing. Add more bourbon as necessary. If the icing is too thick, but it is boozy enough for you, add water to thin it. If it is too thin, add more confectioner's sugar. Drizzle over the cake. Serves 10-12.