



# WHISKEY SOUR CAKE WITH GHOSTWOOD





This is a wonderful addition to your holiday dessert buffet. It is dense and moist. It will not disappoint.

## INGREDIENTS

- 3 cups all purpose flour
- Pinch of salt
- 1 c butter, softened
- 8 ounces cream cheese, softened
- 2 c granulated sugar
- 1 c light brown sugar
- 4 eggs, room temperature
- 1/3 c GHOSTWOOD
- 3 tbsp orange juice
- 2 Meyers lemons, zested and juiced
- 1 c coarsely chopped Maraschino cherries

### Syrup

- 1/2 c butter
- 3/4 c sugar
- 1/4 c light brown sugar
- 1/3 c GHOSTWOOD

## INSTRUCTIONS

1. Preheat oven to 350 degrees and spray or butter and flour non stick Bundt pan. Coarsely chop the Maraschino cherries.
2. Beat butter and cream cheese until light and fluffy. Add sugars and blend well. Add eggs one at a time, beating well after each. Blend in the GHOSTWOOD, orange juice, and 2 tablespoons juice from the Meyers lemons.
3. Sift dry ingredients into a bowl. Add flour mixture and blend well being careful not to over beat the batter.
4. Fold in the lemon zest and cherries.
5. Spoon into a Bundt pan and bake. I started testing for it being baked at an hour, checking every 5 minutes after an hour.
6. When the cake is almost done, melt the 1/2 c butter in a saucepan. Stir in sugars and the GHOSTWOOD. Simmer, stirring until sugar is dissolved. Let simmer about 2 minutes. Mixture



will be a thin syrup.

7. As soon as cake comes out of the oven, poke holes into it. Carefully spoon 2/3 of the syrup over the cake, allowing it to soak in.
8. Let cool for 30 minutes.
9. Carefully turn the cake out onto a cake dish and brush the top and sides with remaining syrup.
10. Dust with powdered sugar is desired.