

Moist Kahlua Cake...Recipe from a Friend in Hawaii



Ingredients:

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1 cup buttermilk (skim milk)
- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 box chocolate pudding mix
- 1/4 cup vodka (Absolut Raspberry)
- 1/4 cup Kahlua (mocha flavored)

Kahlua Glaze:

- 1 stick butter
- 1 cup sugar
- 3 Tbsp. Kahlua (Mocha Flavored)
- 3 Tbsp. Vodka (Absolut Raspberry)
- 1 tsp. vanilla

Directions:

First, cream butter and sugar in a stand up mixer; Beat in eggs, milk, vanilla, Kahlua and vodka. Gradually add flour, baking powder, baking soda and chocolate pudding powder. Mix well. Pour into a well-greased Bundt pan. Bake at 350° F for 40-45 minutes. Cool for 20 minutes then remove from pan. Invert onto a serving plate or cake stand. Drizzle with glaze on top while hot.

Glaze:

Melt butter and sugar in a pan on low heat. Add the remaining ingredients. Keep stirring to prevent overflows. Cook until it threads at 240 degrees F.

Great served with ice cream on the side and a cup of freshly brewed coffee or an ice cold glass of milk. Sweet dreams!

Servings: 12

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Description:

Experimenting and trying out new recipes in my kitchen are just some of the things I love to do. And sharing those experiences with you also gives me the satisfaction and confidence (or hopes) that "If-I-can-do-it, I-know-you-can-do-it, too!" attitude will soon prevail.

I started posting my recipes online about year ago and throughout this journey nothing gives me such sheer joy when someone sends me their recipes to try out or quick tips on how to make a certain dish even more spectacular. I have a lot of people to thank for that and you know who you are...

However, for this instance, I would like to dedicate this blog to my new found friend, Bing from Hawaii. Few weeks ago she greeted me and my love ones a happy New Year with a Kahlua Cake recipe attached. Her recipe is very simple and I couldn't wait to make it since I found a Kahlua bottle (I guess it was meant to be baked!) in our wine collection while my brother and Barry were looking for something to drink around the holidays. How ironic! But unfortunately, when I looked at the expiration date this morning my Kahlua has expired a year ago!!! I didn't want to take any risk, so after my fly-tying class, I took a trip to the Liquor Store and got myself a new bottle! I never realized Kahlua made such an array of flavors that I decided to go for the Mocha one. This recipe also calls for Vodka and of course, the only one I have handy was an Absolut Raspberry, but it was just enough to complete the recipe! Thank goodness! Otherwise, I would not want to go out again in this frigid weather just for a bottle of vodka!

Hmmmm....raspberry and mocha is sounding better and better for this cake already. And as for the yellow cake mix that her original recipe asked for, I decided to make the yellow cake from scratch instead since I already have the ingredients for that and just added the rest of ingredients it suggested like the liqueur and chocolate pudding mix. The whole process turned out great and I couldn't ask for anything better. The cake is very moist and the alcohols were not too overpowering. The flavors really meld in together well :-)

Thanks Bing for the wonderful inspiration. Barry and I surely enjoyed this cake for dessert tonight and I can't wait to share the rest with Barry's staff tomorrow for lunch!