



## Bourbon Cookie Nip Pound Cake

Thanks to Roshell Ingraham for this amazing cake recipe!

Preheat oven to 325 degrees.

3 cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

Combine dry ingredients and set aside.

2 sticks salted butter, room temperature

½ cup butter flavored shortening

5 large eggs

3 cups granulated sugar

2 teaspoons Cookie Nip

2 tablespoons bourbon

1 cup buttermilk

In a mixer, cream butter, shortening, sugar, and eggs. Add Cookie Nip and bourbon. Slowly incorporate the dry mixture alternating with buttermilk. Prepare a cake pan with EZ Greazy or baking spray. Pour batter into pan and bake for 75 minutes. While still hot in the pan, poke holes with a chopstick. Pour half of the sauce over cake and using a spatula, guide the sauce into the holes. Turn out cake onto a pan or cutting board. Poke more holes from the bottom and pour remaining sauce over the cake. Using a spatula, guide the sauce along the edges of the cake as if frosting it with the sauce.

Bourbon Brown Butter Sauce

1 ½ sticks butter

1 ½ cups light brown sugar

1 teaspoon Cookie Nip

½ cup bourbon

In a saucepan, bring to a foaming boil all ingredients. Stir with a spatula constantly to prevent scorching. Cook about five minutes until it thickens into a sauce. Pour over cake

\*\*\*Cookie Nip is available on Amazon and at [Cookienip.com](http://Cookienip.com). EZ Greazy is available on Amazon.\*\*\*