



Ro's Cookie Nip Bourbon Pound Cake

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 flavor shortening
5 large eggs
3 cups granulated sugar

2 teaspoons Cookie Nip flavoring
2 Tablespoons Bourbon
1 cup buttermilk

In a mixer, cream butter, shortening, eggs and sugar. Add flavoring 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 75-80 minutes. While still hot in the pan, poke holes with a chop stick. 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 for about five minutes or until it thickens into a sauce. Pour over cake.

Cookie Nip is available on Amazon and at Cookienip.com EZ Greazy is available on Amazon