



Bourbon Pecan Pound Cake

A flavorful pound cake that is very moist. Perfect for Thanksgiving brunch or breakfast. This can be made a week ahead, or weeks prior to your event and frozen.

Preheat oven to 350°F

9-inch Bundt® pan, sprayed with non-stick spray

Cake Batter:

1/2 cup	vegetable shortening	1/4 tsp	baking soda
1/2 cup	unsalted butter, room temperature	1/2 tsp	sea salt
1-1/2 cups	granulated sugar	1/2 cup	sour cream
2 cups	cake flour	3 tbsp	bourbon whiskey
1-1/2 tsp	baking powder	4 large	eggs, room temperature
		3/4 cup	pecans, chopped

Cake:

1. In large mixing bowl fitted with paddle attachment, cream shortening, butter and sugar until smooth.
2. In a medium bowl, whisk together flour, baking powder, baking soda and salt. Add slowly to sugar mixture on low speed and blend for 2 minutes. Add sour cream, whiskey, eggs, and beat on medium speed 2 minutes. Fold pecans in by hand.
3. Pour batter into prepared pan and bake until a toothpick inserted into the center comes out clean, 50 to 60 minutes. Let cool in pan for 10 minutes, then invert onto a cooling rack. Cool completely before glazing.

Glaze:

1 cup	powdered sugar
1-1/2 tsp	bourbon whiskey
1-1/2 tbsp	hot water

In a small bowl, whisk sugar, whiskey, and water together until smooth. Pour over cake. Or, you can just dust with powdered sugar.