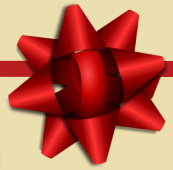


Holiday Chocolate Bourbon Cake



For the Cake:

- ◆ 1 box chocolate cake mix
- ◆ 1 4 oz box instant chocolate pudding
- ◆ 4 eggs
- ◆ 1/2 c vegetable oil
- ◆ 1 c bourbon
- ◆ 1 c chopped pecans

For the Glaze:

- ◆ 3 oz bittersweet chocolate chopped
- ◆ 1/2 c heavy cream
- ◆ 2 T butter
- ◆ Crushed candy canes for garnish

For the Cake: Preheat oven to 325 degrees. Grease 10 inch Bundt pan. Place chopped pecans in the bottom of pan. Beat cake mix, pudding mix, eggs and bourbon on high for 2 minutes. Pour over chopped nuts and bake for 50-60 minutes.

For the Glaze: Place chopped chocolate in heat-proof bowl and set aside. Heat cream in small sauce pan until it just begins to boil. Remove from heat and pour over chocolate. Let stand one minute, then add butter and stir until smooth. Let stand until thickened then pour over cake. Garnish with crushed candy canes.



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