

**For St. Paddy's Day You Don't Need Luck,
You Just Need Some Irish Inspiration!**



Irish Whiskey cake

Ingredients

- 66 oz (1 full pouch) Krusteaz Professional® Ready to Bake Sweet Cream Vanilla Cake & Muffin Batter #732-0625
- 2 Tbsp Irish whiskey

Frosting:

- 12 ounces Italian mascarpone cheese, at room temperature
- 4 ounces cream cheese, at room temperature
- 2 cups sifted confectioners sugar
- 2 tablespoons heavy cream
- 1 Tbsp Irish whiskey
- ½ tsp pure vanilla extract
- ¼ tsp Kosher salt

Whiskey Glaze:

- ¼ stick (28 g) butter
- ½ cup (113 g) heavy whipping cream
- ¼ cup (56 g) sugar
- 2 Tbsp brown sugar
- 2 Tbsp Irish whiskey



Method

1. Remove 1 pouch Krusteaz Professional Ready to Bake Sweet Cream Vanilla Cake & Muffin batter from refrigerator. No slacking required.
2. Prepare 2, 9-inch round cake pans by lightly greasing, lining with parchment and then lightly greasing the parchment paper.
3. Cut open one end of the pouch and squeeze all of batter into a bowl. Add 2 Tbsp. whiskey.
4. Scale half the batter into each prepared pan and spread evenly.
5. For convection oven, bake at 300°F at low fan speed for 25-30 minutes. Allow cakes to cool completely before removing from pans.
6. Remove cakes from pans and use a leveler to remove the tops of the cakes.
7. To prepare the frosting: In a bowl beat the mascarpone, cream cheese, confectioners sugar, heavy cream, vanilla, whiskey and salt together for about 1 minute, until fluffy.
8. Place one cake cut side up on your serving dish. Pipe frosting onto cake, then top with the second cake, cut side down.
9. For the glaze: Place butter, heavy whipping cream, sugar and brown sugar into a small pot over medium heat. Bring to a boil and simmer for 2 to 3 minutes.
10. Remove from heat and allow to cool slightly, then add whiskey. Stir until the consistency is slightly thick, but also pourable.
11. Pour over the cake and allow to run slightly down the edges. Decorate with a sprig of mint or shamrock if you're lucky enough to find it!

Chef's Tip:

Leftover cake trimmings can be cut into cubes and made into individual shooters and served in a whiskey glass.

[Click here or scroll down for the Irish Whiskey Cake Shooters recipe link.](#)

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Whisky or Whiskey?

Understanding which spelling is correct comes down to one question...

What is its country of origin?

No "e" whisky refers to grain spirits from Scotland, Canada and Japan; while whiskey with an "e" are those distilled in Ireland and the United States. Note that the countries that have the letter "e" in their names also use an "e" in their spelling of whiskey!



**Leapin' leprechauns...
look what we've been baking!**



It's Girl Scout Season and these Thin Mint Cookies make the perfect topping for chocolate cupcakes!
Support your local Troop



Create a special St. Patrick's Day treat using sugar coated rainbow candy and mini peanut butter cups over green frosting.



Irish Whiskey Cake Shooters can be made using leftover Irish Whiskey Cake trimmings.
[Get the recipe!](#)



Our Ready to Bake Batter in a Bag is #instantAMAZING



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