

Chocolate-Whiskey Cake (modified from cupcake recipe)

2 cups all purpose flour
3/4 cup cocoa powder
2 cups brown sugar
2 tsp. baking soda
1 tsp. baking powder
1 tsp. kosher salt
2 eggs
1/2 cup strong brewed coffee
1/2 cup Jack Daniels {or your favorite} Whiskey
1 cup buttermilk
1/2 cup vegetable oil

Preheat oven to 350 degrees. Spray 9 x 13" baking pan with non-stick cooking spray. Dust with cocoa powder.

In a large bowl, sift together all dry ingredients. Set aside.

In a medium bowl, stir together wet ingredients.

Add wet ingredients to dry ingredients, and whisk until just combined and mostly smooth.
{Don't overdo it, it'll make for tough cake}

Pour batter into pan.

Bake for about 30 minutes, or until a toothpick inserted in the center comes out clean and cake springs back when lightly touched.

Let cool completely before frosting.

Chocolate-Whiskey Buttercream

2 sticks butter, softened
3 tablespoons Jack Daniels {or your favorite} Whiskey
4-5 cups confectioners' sugar
1/4 cup semi-sweet chocolate chips, melted and cooled
2-3 tablespoons heavy cream or milk

In the bowl of a stand mixer, beat butter and whiskey with the paddle attachment until light and creamy. Slowly add confectioners' sugar one cup at a time until fully incorporated, but not too dry. Beat in melted chocolate.

Add cream or milk one tablespoon at a time until frosting reaches desired consistency.

Spread onto cooled cake.

Chocolate, Caramel, Marshmallow, Whiskey & Bacon Bark

adapted from recipe found at Whiskey Disks, but originally from Endless Simmer

1 ½ cups semi-sweet chocolate chips
2 cups mini-marshmallows
1 tablespoon butter
1 tablespoon whiskey
Approximately 25 caramels, unwrapped
2-3 strips of crisp bacon

Prepare an 8x8 inch pan by lining with parchment or foil sprayed thoroughly with non-stick cooking spray. {Create flaps that hang over edges for easy removal.} Set aside.

In a medium microwave-safe bowl, heat semi-sweet chocolate chips in 30 second intervals until melted and smooth. {Be careful not to scorch, even when it looks like it's not fully melted it will continue to melt as you stir, so err on the side of caution.}

Pour about half of melted chocolate into prepared pan and smooth evenly with a silicone or offset spatula. Place in freezer to harden, about 15 minutes.

Meanwhile, place marshmallows, butter, and whiskey in a microwave-safe bowl and heat on high for about 45 seconds. {Keep an eye on it, marshmallows will swell and try to escape the bowl!} Stir and return to microwave for about another 45 seconds. Stir until smooth and elastic.

Pour onto set chocolate layer and, working quickly, smooth evenly. {If you're not using a silicone spatula, you may want to spray whatever you are using with cooking spray so that you don't have a sticky mess to deal with.}

Return to freezer and freeze for another 15 minutes.

Clean marshmallow bowl {or don't, it's really up to you}, and place unwrapped caramels into it. Heat for about 45 seconds, then stir, and continue heating in 30 second intervals until melted and smooth.

Pour over marshmallow layer and spread evenly. {And quickly! It will cool fast.}

Return to freezer for 15 more minutes.

Reheat remaining chocolate until warm and smooth and pour over caramel layer. Smooth evenly and, while still wet, sprinkle with crumbled bacon. Pat bacon crumbles down lightly so that they stick to chocolate.

Freeze for a final 15-30 minutes or until completely set.

When ready to cut, remove bark by gently pulling on foil flaps, then carefully peel foil from hardened chocolate. Cut into pieces with a sharp knife.

{Keep refrigerated. Bark becomes slightly gooey & floppy at room temp.}

Link to the web page with these recipes:

<http://www.thekitchenprepblog.com/2012/08/chocolate-whiskey-cupcakes.html>