

MINT JULEP CAKE



CAKE

- 1/2 ~~2~~ cups cake flour
 - Das ~~1~~ ~~teaspoon~~ salt
 - 1/6 ~~1~~ teaspoon baking powder
 - 1/2 ~~2~~ teaspoon baking soda
 - 1/3 ~~2~~ cups sugar
 - 1/6 ~~1~~ cup (2 sticks) butter, softened
 - 2/3 ~~2~~ eggs
 - 1/3 ~~2~~ teaspoons vanilla extract
 - 1/6 ~~1~~ cup buttermilk
 - 1/2 ~~2~~ cup sugar
 - 1/2 ~~2~~ cup (1 stick) butter, softened
 - 1/2 ~~2~~ cup Kentucky bourbon
- Mint leaves for garnish
- Serves 12 to 18

MINT GLAZE

- 1/2 ~~2~~ cups confectioners' sugar
 - 1/3 ~~2~~ tablespoon (or more) milk
 - 1/3 ~~2~~ tablespoon clear crème de menthe
- Makes 3/4 cup

Mix the flour, salt, baking powder and baking soda together. Beat 2 cups sugar and 1 cup butter in a mixing bowl until light and fluffy. Add the eggs one at a time, beating well after each addition. Beat in the vanilla. Add the dry ingredients and buttermilk alternately, stirring just until combined after each addition.

Pour into a 10-inch bundt pan coated with nonstick cooking spray and smooth the top. Bake in a preheated 325-degree oven for 45 to 50 minutes or until a wooden pick inserted in the center comes out clean. Remove to a wire rack.

Heat 1/2 cup sugar, 1/2 cup butter and the bourbon in a saucepan until the butter is melted, stirring constantly. Poke holes in the top of the cake with a skewer. Pour the bourbon sauce evenly over the hot cake. Let cool completely. Invert the cake onto a serving plate. Drizzle the mint glaze over the cake and garnish the center of the cake with mint leaves.

Whisk the confectioners' sugar, milk and crème de menthe in a bowl until smooth. Whisk in additional milk if the glaze is too thick to drizzle.