




NOB CREEK® 7 YEAR OLD RYE WHISKEY SKILLET CAKE

 1.5 hours

Meal Difficulty

 Serves 8-12



COOKING DIRECTIONS

- 1 Set the oven to 325°F.
- 2 Mix dry ingredients in a stand mixer.
- 3 Add the wet ingredients and mix until well incorporated.
- 4 Spray nonstick spray inside of your Knob Creek x Smithey 18x Seasoned Cast Iron Skillet, and then line bottom of skillet with chopped pecans - evenly distributed.
- 5 Bake at 325 degrees for 28-32 minutes, rotating halfway through.

GLAZE DIRECTIONS

- 1 Make glaze while cake is baking. Heat butter over medium heat until it starts to brown
- 2 Heat butter over medium heat until it starts to brown.
- 3 Add Knob Creek 7 Year Old Rye Whiskey, water, and sugar. Then, stir until all of the sugar is dissolved.
- 4 After the cake is fully baked, remove from the oven.
- 5 Using a wooden skewer, poke holes in the cake. Then, pour the warm glaze over the cake and down the inside walls of the skillet.
- 6 Allow the cake to rest in the skillet for 20 minutes.
- 7 Flip onto a cardboard cake round or serving plate. Optional: Serve with homemade whipped cream and Knob Creek 7 Year Old Rye Whiskey Apple Compote.

NOB CREEK 7 YEAR OLD RYE WHISKEY APPLE COMPOTE

- 1 In a 2-quart sauce pot, bring the water, sugar, and lemon (zest and juice) to a boil. Reduce the heat, and add the Knob Creek 7 Year Old Rye Whiskey and mace. Let simmer for 5 minutes.
- 2 Add cherries and apples and simmer until soft (approximately 8 minutes). Strain the apples and cherries from the cooking liquid, ensuring to reserve the liquid in a bowl. Set the liquid aside.
- 3 Place the apples and cherries in a glass mason jar or glass bowl. Return liquid to pot and thicken with a small amount of cornstarch slurry. Pour the cooking liquid over the apples and cherries. Serve over Whiskey Skillet cake.

INGREDIENTS

BUNDT CAKE

1 box classic yellow cake mix
1 box french vanilla pudding mix
½ cup vegetable oil
½ cup water
4 eggs
½ cup Knob Creek 7 Year Old Rye Whiskey
⅓ cup chopped pecans

GLAZE

1 stick butter (4oz)
1 cup granulated sugar
¼ cup water
¼ cup Knob Creek 7 Year Old Rye Whiskey

NOB CREEK 7 YEAR OLD RYE WHISKEY APPLE COMPOTE

1 cup dried cherries
1 quart apples - peeled and cut into eight slices
1 cup water
1 ¼ cups sugar
⅓ cup Knob Creek 7 Year Old Rye Whiskey
1 each lemon - zested and juiced
¼ teaspoon mace or cinnamon
1 pinch salt