

TIM FARMER'S COUNTRY KITCHEN

BOURBON BUTTER CAKE (1/4 recipe)

*1/2 stick butter, softened
1/2 cup sugar
1 egg
1/2 teaspoon bourbon
1/2 teaspoon vanilla
3/4 cup flour
Pinch of baking soda
Pinch of salt
1/4 cup buttermilk*



Add first 5 ingredients to stand mixer and mix until combined. Mix together flour, baking soda and salt. Alternate dry ingredients with buttermilk until all used. Mix until batter forms. Pour into greased pan and place in 350 degree oven for 30 minutes. Remove and let cool.

SAUCE

*1 tablespoon butter
1/4 cup sugar
1 tablespoon bourbon
1 teaspoon vanilla*

Poke holes in the cake. Cook together sauce ingredients until melted and combined. Spoon over cake making sure to drizzle in the holes. Reserve rest to pour over top when serving.

Remove cake from pan and drizzle with rest of sauce. Sprinkle top with powdered sugar and serve.