Mastering the Art of Something...

**Chocolate Whisky Bundt Cake with Whiskey Caramel Sauce**

The Cake:

2 cups granulated sugar

2 cups all-purpose flour

3/4 cup sifted dutch-processed cocoa powder

2 teaspoons baking soda

1 teaspoon baking powder

1 teaspoon kosher salt

1 cup whole buttermilk

2 large eggs

1/2 cup vegetable oil

2 teaspoons vanilla

3/4 cup warm water

1/4 cup decent quality Tennessee whiskey or bourbon

For Caramel:

1 cup granulated sugar

pinch cream of tartar

1/4 cup water

2/3 cup heavy cream

1 tablespoon unsalted butter

1 1/2 tablespoons whiskey or bourbon

Preheat oven to 350ºF. Butter a standard (12-cup) bunt pan. Dust with 1 tablespoon each flour and cocoa powder, and tap and turn until pan is completely coated. Dump out excess.

In a large mixing bowl, combine the sugar, flour, cocoa, baking soda, baking powder, and salt, whisking until thoroughly combined. Add eggs, buttermilk, oil, and vanilla and mix with an electric mixer on medium-low speed until dry ingredients are almost incorporated, scraping down the sides of the bowl as needed. Add warm water and whiskey and mix until just combined and no dry ingredients remain. Pour into prepared pan.

Bake for 50 to 55 minutes or until a toothpick inserted in the deepest part of the pan comes out clean. Remove from oven and place on a wire rack until cool enough to handle, then gently invert onto a wire rack. Allow to cool completely.

To prepare caramel, place sugar and cream of tartar in a medium, high-sided saucepan set over medium-high heat. Pour water around edges. Bring to a boil, then cover and cook for 2 minutes (the steam buildup will help dissolve any stray sugar crystals on the sides). Remove cover and continue to boil, without stirring, until sugar caramelizes to a light amber color, about 5 to 7 minutes. Watch it carefully, as it can go from golden brown to burnt in no time if left unattended.

Remove from heat and quickly whisk in cream and butter (mixture will bubble vigorously), then return to low heat and whisk until completely smooth. It may seem like it is seizing, but keep whisking and all the hard caramel chunks should dissolve. Remove from heat and let cool for about 2 minutes, then stir in whiskey. Transfer to a heat-proof container and let cool to room temperature, about 1 hour, or until thickened yet still pourable.

Pour about half of the caramel over the top of cake, letting it drip down the edges and pool at the base. Slice and serve and drizzle with additional caramel as desired. Cake will keep, stored in an airtight container, for up to 5 days.

\*\*\*I successfully cut this recipe in half and made and adorable little bunt cake. This is definitely one I will make again and give as gifts.