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## **Bourbon Chocolate Tipsy Cake**

Yield: 10 min Total Time: 95 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/russian-tipsy-cake-recipe">https://www.recipeschoose.com/recipes/russian-tipsy-cake-recipe</a>

## **Ingredients:**

- 1 tablespoon unsweetened cocoa powder
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 ounces unsweetened chocolate chopped
- 2 ounces sweet baking chocolate chopped
- 1/4 cup instant coffee crystals or instant espresso coffee powder
- 2 tablespoons boiling water
- 1/2 cup bourbon
- 1 cup unsalted butter 226g, softened
- 2 cups granulated sugar
- 3 eggs
- 1 1/2 teaspoons vanilla
- 2 tablespoons bourbon
- 1 cup semisweet chocolate pieces
- 1/4 cup butter
- 1/2 cup sour cream
- 2 1/2 cups confectioners sugar sifted
- 4 egg yolks
- 1 cup butter 226g
- 1/2 cup granulated sugar
- 1/4 cup whiskey or milk
- hot water

## **Nutrition:**

Calories: 1040 calories
Carbohydrate: 116 grams
Cholesterol: 265 milligrams

4. Fat: 60 grams

5. Fiber: 4 grams6. Protein: 9 grams

7. SaturatedFat: 36 grams8. Sodium: 450 milligrams

9. Sugar: 90 grams

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