



## Article Side

Whiskey Cakes Giving a Signature Style to Custom Hosting by [James J. Steve](#)

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Cakes have always been the essential and common item in every house at the tea and coffee sessions. These are being used since centuries as anytime feeding to kids as well as to adults. The liking for different types of cake is as high even today as it used to be centuries ago. Seeing the versatile popularity of cakes, bakery trade introduces new flavors to keep up the charm of cakes. Whiskey Cakes are in common practice to give the signature style to hosting.

Whiskey Cakes too like other variety of cakes are available in variety of range. These are available in variety of tastes, colors, sizes, shapes and fragrances; so you can select the best as per personal liking. You would be having a nice bakery store nearby to requirements house but these can be had by placing order to online coffee cake stores. Generally these come in standard size but some stores facilitate for customization of ingredients and size. If you chose to make some changes in standard recipe and ingredients, do it with utmost care because even the slight misunderstanding may spoil the entire cake.

Placing order for the fresh Whiskey Cakes is the best way to charge up the parties with finger licking taste and stylish servings but if the budget is the limitation, you can prepare these cakes at home also. The whole process is not much complicated. Even the first timer can bake quality cake at home within hours time. Plenty of online sources share Whiskey Cakes making recipes; however, you must be careful to judge the ultimate taste and physical appearance. Here I would like to share the recipe for Honey Whisky Cake. This can be served anytime round the year. Are you ready to try your hands for making delicious and health friendly Whiskey Cakes?

To make this you will need 3 Eggs – beaten, 6 oz. Self Raise Flour, 6 oz. Brown soft Sugar, 6 oz. Butter and 4 Tablespoon Whisky besides grated rind of one small orange, Butter Icing, 2 Tablespoons clear Honey, 6 oz. icing sugar and Juice from a small orange. Now start making your cake. Pre-heat the oven upto 375 degrees. Grease over 2 – 6 inches tins. Mix Cream, sugar, orange rind and butter. Beat the eggs but one at a time. Mix the paste until it becomes pale fluffy. Put  $\frac{1}{2}$  the flour in and add whisky and now put in the remaining flour. Divide the mixture in 2 pans and smooth the top. Bake for 20 to 25 minutes until you see light golden brown color. Let it be cool before icing. Invite the friends to taste homemade delicious Whiskey Cake.

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[James J. Steve](#) - About Author:

James J. Steve is writing the articles for coffeecakes. It offers gourmet gifts that include our best selling gourmet best coffee cake, whiskey fruit cake, a target\_new [whiskey cakes](#), fruit cakes, coffee cup, ceramic travel mug, tea cups and much more.

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