Heidi Lin



"Terror-misu" Cake Featuring End of Days Distillery North Carolina Rum

Makes a 6-inch, 6 Layer Cake

Ingredients

Genoise Cake

- 4 large eggs
- ⅔ cup granulated sugar
- 1 cup plus 1 tablespoon all-purpose flour
- Pinch of salt
- 1 tablespoon plus 2 teaspoons neutral oil

End of Days Rum Ganache

- ¾ cup plus 1 tablespoon heavy whipping cream
- 1 tablespoon corn syrup
- Pinch of salt
- 4¼ oz 70% chocolate (about ¾ cup chopped)
- 1¾ oz milk chocolate (about ⅓ cup chopped)
- ¼ cup End of Days Rum

Rum Coffee Soak

- ¼ cup plus 1 tablespoon espresso
- ¼ cup plus 1 tablespoon End of Days Rum

Whipped Mascarpone

- 2 cups plus 1 tablespoon heavy whipping cream
- 2 cups mascarpone cheese
- ¼ cup powdered sugar
- 2 teaspoons vanilla extract

Swiss Meringue Buttercream, Divided

- 10 large egg whites
- 2 ½ cup granulated sugar
- 3 cups unsalted butter
- 1 Tablespoon vanilla extract
- ¼ teaspoon salt

Make the Rum Infused Ganache

Place the heavy cream in a small saucepan and heat over medium-low until steaming and just beginning to simmer around the edges. Do not let it boil.

Place the finely chopped chocolate in a heatproof bowl. Pour the hot cream over the chocolate, making sure it is mostly submerged. Let stand for 2 minutes.

Gently stir from the center outward until the chocolate and cream form a glossy, smooth ganache. Add the pinch of salt.

Using an immersion blender, stir in the rum. Mix until fully incorporated and glossy.

Let the ganache stand at room temperature, stirring occasionally, until it thickens enough to spread on your cake.

Make the Genoise Cake

Preheat the oven to 350°F. Line the bottom of three 6-inch cake pans with parchment paper. Do not grease the pans. Have all ingredients measured before beginning.

Combine the eggs and sugar in a heatproof mixing bowl. Set it over a saucepan of gently simmering water, ensuring the bottom of the bowl does not touch the water. Whisk continuously until the mixture feels warm to the touch and reaches approximately 100–110°F. Warming the eggs helps the sugar dissolve and allows the eggs to whip to greater volume.

Transfer the bowl to a stand mixer fitted with the whisk attachment. Beat on medium-high to high speed for approximately 6–10 minutes, until the mixture is very pale, thick, and tripled in volume. Lift the whisk: the batter should fall in a thick ribbon that remains visible on the surface for several seconds before disappearing.

Sift the flour and salt together. Add them to the whipped egg mixture in 3 additions, sifting each portion over the surface. Using a large flexible spatula, gently fold from the bottom of the bowl up and over the top, rotating the bowl as you work. Continue only until no dry flour pockets remain. Avoid over-stirring, which will deflate the eggs.

Place the oil in a small bowl. Add approximately 2–3 tablespoons of the sponge batter and whisk gently until the mixture is smooth and combined. Pour this lighter oil mixture into the remaining batter. Fold gently until incorporated, scraping the bottom of the bowl to ensure no oil remains pooled there.

Immediately divide the batter equally into your prepared pans. Gently level the surface with a spatula, taking care not to knock out the air.

Bake until the sponge is golden, the center springs back when lightly touched, around 14-16 minutes. Cool completely.

Make the Mascarpone Cream

Place the cold mascarpone in a large mixing bowl. Add the cold heavy cream, powdered sugar, and vanilla extract to the bowl. Using a stand mixer with the whisk attachment or a hand mixer, beat on low speed initially, then gradually increase to medium speed. Whip until the cream is thick, smooth, and holds medium-to-stiff peaks. Stop as soon as the cream holds its shape and is spreadable or pipeable. Watch carefully near the end, as mascarpone cream can become grainy or separate if over whipped. Store in the refrigerator until ready to assemble the cake.

Make Swiss Meringue Buttercream

Combine the egg whites and sugar in a clean, heatproof mixing bowl. Set over a saucepan of gently simmering water, ensuring the bowl does not touch the water. Whisk constantly until the sugar dissolves and the mixture reaches 160°F.

Transfer the bowl to a stand mixer fitted with the whisk attachment. Beat on high speed for approximately 8–12 minutes, until the meringue is glossy, forms stiff peaks, and the bowl feels cool to the touch.

Switch to the paddle attachment. With the mixer on medium-low speed, add the softened butter a few cubes at a time, allowing each addition to incorporate before adding more. The buttercream may look soupy, curdled, or separated temporarily. Keep mixing; it will usually come together into a smooth, silky buttercream once the temperature and emulsion stabilize.

Mix in the vanilla extract and salt, if using. Beat on low speed for a few minutes to smooth the texture and remove excess air bubbles.

Assemble Cake

Cut each cooled cake in half. Soak each cut layer with rum coffee soak. Spread mascarpone cream over one layer, followed by a small amount of rum ganache. Place another soaked cake layer on top of that and repeat until every layer is stacked. Chill in the fridge until firm.

Once cake layers are chilled and firm, spread swiss meringue buttercream over cake. Decorate with remaining ganache if desired.

Enjoy immediately! Store leftover cake covered in the refrigerator for up to three days.

Katrina Gucilatar



Rum For Your Life Apple Pie (loosely inspired by Texas Chainsaw Massacre)

Equipment

- Pot
- Pie pan
- Plastic wrap
- Foil
- Box Grater
- Large bowl
- Rubber spatula

Ingredients:

Apple Pie Filling:

- 4 granny smith apples
- 2 honeycrisp apples
- 2 pink lady apples
- 4 tbsp salted butter
- ¾ cup white sugar
- ¼ cup light brown sugar
- ¼ cup dark brown sugar
- 1 tsp vanilla extract
- 2 tbsp cinnamon
- 1 tsp pumpkin pie spice
- 2 tbsp cornstarch
- 2 tbsp Muddy River Distillery Spiced Carolina Rum

Pie Crust:

- 2 ½ cups all-purpose flour
- 1 cup (2 sticks) salted butter, frozen
- 1 tbsp sugar
- ½ cup ice water
- 1 egg

Decoration

- Corn syrup
- Red food color
- Instant coffee powder

Steps:

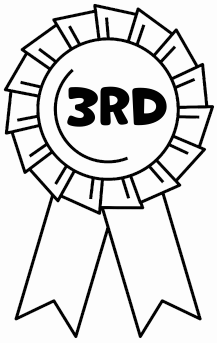
1. Put flour into a large bowl and grate the butter into the flour
2. Add sugar to the grated butter and flour mixture and mix with rubber spatula until it looks like there's peas/little lumps in the flour
3. Using rubber spatula or hand, slowly add ice water until dough starts coming together
4. Once it's come together, add flour to a flat surface and knead until dough is a solid mass (don't overknead)
5. Split the dough into two pieces and wrap tight with plastic wrap. Put in fridge and let it sit overnight
6. Peel and core the apples. Dice into tiny cubes (about ½ inch)
7. In a pot over medium heat, add 4 tbsp (1/2 stick) salted butter. Once melted, add apples, white sugar, light brown sugar, dark brown sugar, vanilla extract, cinnamon, pumpkin pie spice, cornstarch, and Muddy River Distillery Spiced Carolina Rum.
8. Occasionally stir until liquid thickens into a thick syrup
9. Let filling cool down and transfer to an airtight container and let chill in fridge overnight
10. Once pie dough and filling have rested overnight, take one of the pie dough masses and roll it flat onto a flour surface. Lay over pie pan and save any of the extra pie dough that goes past the pie pan
11. With the other pie dough mass, roll it flat onto a flour surface and use the extra pie dough to form a nose. Save any extra pie dough left over to create dimension into the face later
12. Stir an egg in a small bowl to create an egg wash. This will be used to "glue" the nose and extra pie dough to the top pie dough to create a face
13. Create slits on the top pie dough and form into uneven eyes (the goal is for the pie face to look like Leatherface from Texas Chainsaw Massacre). Use the egg to add the nose. Make a slit for the mouth and form into a mouth, adding any extra pie dough for lips and chin if necessary
14. Pour the apple pie filling into the pie pan and top with the top pie dough that looks like a face
15. Seal the edges together and use a fork or something flat to create a stitch pattern on the edges
16. Brush the egg wash over the top of the pie
17. Wrap edge of pie with aluminum foil

18. Bake for 20 minutes at 425 degrees then reduce temperature to 375 degrees and bake for another 20 to 30 minutes
19. Mix a few drops of red food coloring and the tiniest bit of instant coffee powder into corn syrup
20. When the pie is done baking, brush the red corn syrup over the eyes, mouth, and anywhere where there's a stitched pattern

Fatal Attraction

Virginia Kase

Dark Chocolate Whiskey Cupcakes with Chocolate Ganache filling and White Chocolate Buttercream. Red Chocolate as "blood" drips and homemade hard cinnamon candy as glass shards.



Author: Adapted recipe from Sam Merritt, Sugar Spun Run

Servings:12

Serving size: 1 cupcake

Chocolate Cupcakes

2 large eggs

1 cup all-purpose flour

¾ cup granulated sugar

½ cup Dutch-process cocoa powder

½ cup buttermilk

½ cup oil

½ cup hot coffee for the original recipe. This adapted version calls for ¼ cup hot coffee + ¼ cup Defiant whiskey

½ cup packed brown sugar

2 tsp vanilla extract

¼ tsp baking soda

½ tsp baking powder

½ tsp salt

Ganache Filling

½ cup heavy whipping cream

4oz semisweet chocolate chips, finely chopped

1 tbsp unsalted butter

1 ½ tbsp Defiant whiskey

1/8 tsp salt

White Chocolate Buttercream

2 cups of powdered sugar

1 cup of unsalted butter, softened

6oz white chocolate (finely chopped)

2 tbsp heavy cream

½ tsp vanilla extract

1/8 tsp salt

Hard Candy Ingredients

1 cup of granulated sugar

½ cup water

¼ cup light corn syrup

½ teaspoon cinnamon flavoring oil

Cupcake Instructions:

1) Preheat oven to 350 degrees. Line cupcake pan with paper liners.

2) Whisk together the flour, sugars, cocoa, baking soda, baking powder and salt.

3) In another bowl, whisk eggs, buttermilk, oil and vanilla.

4) Add the wet ingredients to the dry and whisk until just combined.

5) Slowly whisk in the hot coffee and whiskey. Don't worry that the batter is thin. Fill the cupcake liners about 2/3 full.

7) Bake 18-21 minutes, until toothpick comes out with a few moist crumbs.

8) Cool in the pan for 5 minutes, then transfer to the rack to cool completely.

Ganache Instructions:

1) Place the chopped chocolate in a heatproof bowl.

2) Heat the heavy cream until it is steaming and just beginning to simmer around the edges. Do not boil.

3) Pour the hot cream over the chocolate. Let it sit for 2 minutes.

4) Slowly whisk from the center outward until smooth and glossy.

5) Add the butter and salt. Stir until the butter is melted and incorporated.

6) Let ganache cool for 5 minutes.

7) Stir in 1 tbsp Defiant Whiskey. Taste. For a stronger flavor profile add whiskey ½ tblsp at a time.

8) Allow the ganache to cool until it reaches a thick pipeable consistency. You can refrigerate it for 15-30 minutes, stirring occasionally.

To Fill the cupcakes:

1) Core a small hole in the center of each completely cooled cupcake.

2) Pipe approximately 1-1 ½ teaspoons of ganache into each.

3) Replace the little cake plug or cover with frosting.

White Chocolate Buttercream instructions:

1) Place white chocolate in a small heat proof bowl and heat for 30 seconds, stir well, then return to microwave and heat in 15 second increments. Stirring very well in between, until chocolate is completely smooth and melted.

2) Set chocolate aside to cool for at least 15 minutes and is no longer warm to the touch.

3) White Chocolate is cooling, place softened butter in the bowl of a stand mixer or large bowl using a hand mixer and beat until creamy and well whipped.

4) With the mixer on low speed, gradually add melted, cooled chocolate and stir well.

5) Gradually add powdered sugar, scraping down the sides and the bottom of the bowl periodically to ensure that all the ingredients are well combined.

6) Sprinkle in salt and vanilla extract and stir well.

7) With mixer on low speed, gradually add heavy cream to frosting. Gradually increase speed to high & beat for 30-60 seconds or until desired consistency is reached. (Should be light, creamy, fluffy and slightly increased in volume.) If you beat too much air into the icing and want a smoother frosting, use a spatula to cut the batter and work out the air bubbles.

8) Pipe or spread the frosting onto the prepared cooled cupcakes.

White chocolate "blood drips". Melt two blocks of white chocolate and add 2-3 drops of red food coloring and mix well.

Hard Candy instructions:

1) Place the sugar, water and light corn syrup in a small saucepan and stir to combine,

2) Turn on the heat to medium- high and bring to a boil.

3) Boil approximately 10 minutes until mixture thickens and reaches the hard crack phase (300 degrees on a candy thermometer).

4) Remove from heat and wait for boiling water to calm down, about a minute.

5) Pour in flavoring oil and whisk quickly to combine, keeping your face away from the steam. Whisk well.

6) Working quickly, pour the mixture onto a sheet of parchment paper on a baking sheet.

7) Once the candy is cooled you can pick it up and drop it to shatter into "glass shards".

Cupcakes can be stored at room temp for 2-3 days in airtight container. They will last up to a week in the refrigerator.

Julie Cook

Kill Devil Rum 'Poisoned' Apple

Adapted from Inspired Taste's Easy All-Butter Flaky Pie Crust, Cooking for My Soul's Classic Apple Pie with Precooked Apple Filling, and Good Life Eats Rum Caramel Sauce

Makes 4 baked apples

Crust:

- 1 1/4 cups all-purpose flour (divided)
- 1 teaspoon kosher salt
- 1 tablespoon white sugar
- 1/2 cup very cold unsalted butter, cut into pea-sized cubes
- 2 to 6 tablespoons cold apple cider
- 1 tablespoon almond extract

Carmel Sauce:

- 1 cup white sugar
- 1/3 cup water
- 1/4 cup butter
- 1/2 cup heavy cream
- 2 tablespoons Outer Banks Distilling Kill Devil Spiced Rum
- 1 teaspoon vanilla
- 1/4 teaspoon salt

Base:

- 4 or 5 Granny Smith apples
- 3 tablespoons lemon juice, divided
- 1 tablespoons cold unsalted butter
- 3/4 cup Outer Banks Distilling Kill Devil Spiced Rum
- 1/4 cup brown sugar
- 3/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground allspice
- 1 heaping tablespoon cornstarch, sifted
- 3 tablespoons softened butter
- 1/4 cup white sugar
- 1/2 cup ground almond meal
- 1 egg
- 3/4 almond extract
- 1 tablespoon flour, plus as needed for crust roll out
- 4 large Honeycrisp apples, hollowed out from the top

To make crust:

1) Add 3/4 cups flour, salt, and sugar to a food processor or blender. Pulse 2 to 3 times until combined.
2) Scatter butter cubes over flour and process until a dough or paste begins to form, about 15 seconds.
3) Add 1/2 cup of flour. Pulse 4 to 5 times until flour is evenly distributed. (Dough should be a little crumbly). Move flour mix to a medium mixing bowl
4) Add almond extract to 2 tablespoons of apple cider to ensure almond is distributed evenly then sprinkle mix over flour mix and blend using a rubber spatula or by hand. Add tablespoons of cider as needed until when you pinch dough together it holds
5) Remove dough from bowl and place in a mound on a clean surface. Work dough enough to form a disk. Wrap with plastic wrap and refrigerate for at least 1 hour and up to 2 days.

To make Carmel Sauce:

1) Combine sugar and water in saucepan, heat over medium heat, continue stirring until sugar is dissolved
2) Bring to boil, stirring if needed to ensure even cooking, continue until sugar turns a golden brown color
3) Remove from heat and carefully stir in butter
4) Once butter is blended in, add cream until completely incorporated, stirring any lumps until smooth
5) Stir in rum, vanilla and salt
6) Let cool and then transfer to a storage container. Can be kept in the fridge for 2 weeks.

Kill Devil Rum 'Poisoned' Apple

To make Base:

1) Peel apples and cut into 1/4 inch cubes. Place in large mixing bowl and toss with 1 tablespoons lemon juice to coat
2) In a large deep skillet or Dutch oven over medium heat melt 1 tablespoon butter. Add sliced apples and mix to coat
3) Add Rum, brown sugar, cinnamon, nutmeg, and allspice. Cook, stirring for about 10-15 minutes until the apples have slightly softened but not lost their shape.
4) Sprinkle sifted cornstarch over cooking apples and mix in. Bring to a simmer and cook for an additional 3-5 minutes until juices thicken.
5) Set aside and let cool at room temperature. Can be stored in fridge for 2 days prior to assembly if needed
6) In medium bowl, cream softened butter and white sugar together
7) Add almond meal and combine
8) Add egg and extract, gently beating until mixed
9) Finish by adding the flour and mixing. Once all is blended, set aside.
10) Swish remaining lemon juice into hollowed out Honeycrisp, more juice can be used if needed
11) Preheat the oven to 375
12) Lightly layer the inside of the Honeycrips with almond meal blend, then fill with cooled apple filling, leaving space to top with 1/2 inch of almond meal blend. There may be extra apple filling and almond blend depending on Honeycrisp size
13) Roll out crust to about 1/8 inch thick, similar to if going on a pie, adding flour as needed to prevent sticking, divide into 4 parts creating any design elements as desired, and cover the Honeycrips
14) Place in 9 inch pan or pie plate, something with sides to keep oven clean
15) Bake for 35 minutes or long enough the crust is golden and almond meal blend has reached 160 degrees
16) Cool just enough to eat, drizzle with caramel sauce and serve. These are best soon after baked. Leftovers can be stored in the fridge for up to 2 days.



PECAN RUM & RAISIN PUMPKIN TRUFFLES

Lauren Hill

Ingredients

Coating

- 340 g White baking chips
- 2 tsp Coconut oil or vegetable shortening
- 4–5 drops Orange food coloring (oil-based only)

Filling:

- 50g Raisins
- 4 tbsp (60g) Kill Devil Pecan Rum (Outer Banks Distilling), room temperature
- 175g Milk chocolate, finely chopped
- 175g Semi-sweet chocolate, finely chopped
- 20g (approx. 4 tsp) Hot water

Instructions

1. Paint the Shells

• Melt & Tint: Melt white chips and coconut oil together in a dry bowl (microwave at 50% power in 30-second bursts). Stir in oil-based orange coloring until vibrant

• Coat Molds: Spoon 1 teaspoon into each pumpkin-shaped silicone mold. Paint it up the sides with a spoon or brush. Flip the mold over to drop excess coating, then refrigerate for 10 minutes to set. Save the leftover coating.

2. Make the Filling

• Blend raisins and Kill Devil Pecan Rum on high until smooth.

• Melt milk and semi-sweet chocolates together until completely smooth.

• Stir hot water into the rum-raisin purée, then stir it into the melted chocolate in tight circles until a glossy ganache forms. Cool to room temperature.

3. Fill & Seal

• Pipe or spoon the cooled ganache into the shells, leaving a 1/16-inch gap at the top.

• Re-warm the leftover orange coating. Spoon it over the ganache, scraping the top flat with a spatula to seal the bottoms.

• Refrigerate for 30–45 minutes until solid. Flex the silicone mold gently to pop the truffles out. Store in the fridge.

Sharon Schwinger

The Great Pumpkin Gets Tipsy

(bourbon pumpkin pie with bourbon whipped cream)
Adapted from Julia Child's Aunt Helen's Fluffy Pumpkin Pie

Ingredients for Pie Yield: Two 9-inch pies, 16 to 20 servings

- 4 eggs
- 2 -15-ounce cans (3 ½ cups) pumpkin purée
- 1 cup light brown sugar
- 1 cup plus 2 tablespoons granulated sugar
- 1 teaspoon Kosher salt
- 3 tablespoons molasses
- 3 tablespoons bourbon- We prefer Mystic Farm
- 1 Tablespoon cinnamon
- 1 Tablespoon ground ginger
- ¼ teaspoon nutmeg
- ¼ teaspoon cloves
- 1 cup heavy cream
- ¾ cup milk, more as needed
- 2 unbaked 9-inch pie shells, We used Melissa Clark's pie crust (NY Times)

Preparation for Pie

1--Heat the oven to 450 degrees and separate eggs and set aside.

2– In a large bowl, blend the pumpkin, the 2 cups of the sugars, 1 teaspoon salt, molasses, bourbon, cinnamon, ginger, nutmeg, cloves, egg yolks, cream and milk until smooth. Add more milk, a tablespoon at a time, if the mixture is stiff: it should be a soft purée.

3-- In a clean bowl, whip egg whites until foamy. Whip in a pinch of salt, then gradually whip in remaining 2 tablespoons sugar until shiny white peaks form. Beat ¼ of the whites thoroughly into pumpkin mixture; gently fold in the rest.

4-- Ladle the filling into the shells, filling to just below the rim of the pan. Place in the oven and bake just until the rim of the crust begins to turn gold, 10 to 15 minutes. Reduce heat to 375 and bake another 25 to 30 minutes, until a tester inserted into the filling 2 inches from the rim comes out clean. (The center should still be a bit wet; it will cook more as it cools.) If the rim of the crust starts to get too brown, cover it with aluminum foil.

5– Immediately turn the oven off, leave the door ajar (stick in a wooden spoon to hold it open if necessary) and let sit 20 to 30 minutes more as the oven cools; this will prevent the filling from turning watery. Serve warm, or let cool, wrap tightly and refrigerate for up to 2 days. Let pie come to room temperature before serving. Top with bourbon whipped cream and pumpkin brigadeiros (optional).

Bourbon Whipped Cream

Adapted from AllRecipes.com bourbon whipped cream

1 cup heavy whipping cream
2 tablespoons white sugar
1 ½ tablespoons Mystic Farm bourbon

In a medium bowl, whip cream until soft mounds form. Gradually add sugar, whipping until cream forms stiff peaks. Gently fold in bourbon. Chill until ready to serve.

Optional: Pumpkin Brigadeiros- (decorative pumpkins)

Adapted from Pies and Taco (piesandtacos.com)

Ingredients

- 1-14 oz can sweetened condensed milk
- 1/4 cup pumpkin puree
- 1 tbsp unsalted butter
- 1/2 cup Turbinado sugar
- 20 mini chocolate chips

Instructions

1–Place the sweetened condensed milk, the pumpkin puree, and the butter in a small saucepan over medium heat and stir while the mixture comes to a gentle boil and starts to cook. Don't stop stirring at any point or it will stick to the bottom of the pan.

2--Cook the mixture for about 15 minutes, until very thick. If you run a spatula through the bottom of the pan, the mixture should take about 5 seconds to come back together & should fall off the spatula into chunks.

3--Remove the brigadeiro to a plate, let it cool down, and then put it in the fridge for at least 1 hour until completely chilled through.

To roll the brigadeiros:
1--Scoop a small amount of brigadeiro and roll between your palms to form a smooth ball & roll in sugar. Then use a toothpick to make dents along the sides of the brigadeiro ball to form a pumpkin shape. Place a mini chocolate on top to be the pumpkin stem.
2--Store the brigadeiro in the fridge for up to 15 days, in a covered container.

Margaret Hubacher

Drunkin' Pumpkins

Baked pumpkin donuts with cream-cheese frosting bourbon glaze

This recipe is adapted from Sally's Baking Addiction Baked Pumpkin Donuts.
This recipe makes about 18 glazed donuts. The serving size is 1 donut.

Ingredients for Donuts:

- 1 ½ cups all-purpose flour
- ¼ cup cornstarch
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 ½ tsp ground cinnamon
- 1 tsp pumpkin pie spice
- ½ cup vegetable oil
- ¾ cup packed light brown sugar
- 2 large eggs, room temperature
- 1 cup canned pumpkin puree
- ¼ cup heavy whipping cream
- 2 tbsp Mystic Distillery Bourbon Liqueur

Ingredients for Frosting Glaze

- 4 oz cream cheese, softened
- 4 tbsp butter, softened
- 2 cups powdered sugar
- 3 tbsp Mystic Distillery Bourbon Liqueur (more or less to taste)
- Orange food coloring
- Black writing icing
- Maple syrup to serve

Method for Donuts:

1. Preheat the oven to 350°F and grease a donut pan with nonstick spray. Set aside.
2. In a medium bowl, whisk together flour, cornstarch, baking powder, baking soda, salt, cinnamon, and pumpkin pie spice. Set aside.
3. In a large mixing bowl, beat together vegetable oil, light brown sugar, eggs, pumpkin puree, heavy cream, and bourbon liqueur with an electric mixer until fully combined. Ensure now clumps of brown sugar remain.
4. Add dry mixture into the large mixing bowl and combine, one half at a time. Beat on low speed until just combined, and do not overbeat!
5. Spoon the batter into the donut pan, filling each about halfway. Bake for 10-11 minutes until lightly browned.
6. Cool for 2 minutes in the pan before transferring donuts to a cooling rack, and re-grease the pan lightly before every new batch.

Method for Frosting Glaze

1. In a large mixing bowl, beat together cream cheese and butter with an electric mixer until fully combined.
2. Beat in powdered sugar, one cup at a time until fully combined. The frosting may be a bit thick.
3. Beat in bourbon liqueur, one tablespoon at a time to taste. Add more or less to your preference! Use a few drops of orange food dye to make a pumpkin color.

Constructing Drunkin' Pumpkins

1. Put the frosting glaze into a piping bag and cover the tops of pumpkin donuts with glaze.
2. Use black writing icing to draw Jack-o'-lantern faces on each donut.
3. Drizzle with maple syrup or serve with maple syrup on the side.

Amy May

Boo-zy Sweet Treat Home Chef Challenge

Build Your Own Edible Goblin

A purple sweet biscuit body waits for you to add skin, bones, fangs, and eyes.

But beware the boozy eyes; too many will have you seeing double.

Contents: Boozy Challenge: Apple Pie Eyes, Butter Pecan Eyes

To complete presentation: fruit roll "skin," almond sliver "fangs," white chocolate covered pretzel "bones"

Apple Pie (eye)Balls

Ingredients:

Box of Vanilla Wafers, crushed, yield 3 cups crumbs

8 oz. cream cheese, softened

1 pkg. White Chocolate/ Almond Bark

1.2 oz bag of freeze-dried apples, crushed

3 Tbsp. Kitty Walton's Apple Pie Moonshine (Walton's Distillery)

½ tsp. each of Cinnamon, Nutmeg, Ginger

In a medium bowl, stir cream cheese, apples, moonshine & spices together until smooth.

Add wafer crumbs and mix until well blended.

Shape into 1" balls; put on wax paper-lined tray and refrigerate until firm.

Melt white bark & stir until smooth.

Dip apple balls and return to wax paper to cool and set. Add sugar eyes if desired.

Butter Pecan (eye)Balls

Ingredients:

1 pkg. Pecan Sandies Cookies, crushed

8 oz. cream cheese, softened

1 pkg White Chocolate/ Almond Bark

½ cup chopped pecans

4 Tbsp. Mag Walton's Salted Caramel Moonshine (Walton's Distillery)

2 Tbsp. each Butter & Brown Sugar

In a small pan, melt butter and brown sugar.

Add chopped pecans & moonshine and stir until well coated.

In a medium bowl, combine cookie crumbs, cream cheese, and pecan mixture. Stir until well blended.

Shape into 1" balls; put on wax paper-lined tray and refrigerate until firm.

Melt white bark & stir until smooth. Dip pecan balls and return to wax paper to cool and set. Add sugar eyes if desired.

John Tyler Moore

Chocolate Wasteland

Tasters beware….Enter only if you dare. The Chocolate Wasteland features layers of brownies soaked in mocha bourbon cream, whipped cream, mocha mousse, and strawberry puree, topped with crushed oreos and gummy worms. Be careful, some worms are sweet, some are sour, and some are spicy!!!

Featured Spirit: Durham Distillery's "Damn Fine Mocha Bourbon Cream"

Yields: 1 Trifle Dish(9-inch) Serving size: 1 Cup

Ingredients

Brownies
2 Boxes of dark chocolate or fudge brownie mix
1 Cup of vegetable oil (used in 2 halves)
4 Eggs (used in 2 halves)
1 ½ cup of Mocha Bourbon Cream (used in 2 halves)

Strawberry Puree
20 oz frozen strawberries
⅓ cup of sugar
⅓ cup of water
1 teaspoon dry fruit pectin
1 teaspoon of red edible glitter
1 lemon

Mocha Mousse
2- 3.5 oz packets of instant mocha mousse or instant chocolate pudding mix
2 Cups of heavy cream
½ cup mocha bourbon cream
2 teaspoon instant espresso powder

Whipped Cream
32 oz heavy cream
4 Tablespoons of vanilla instant pudding mix

Toppings
Crushed Oreos & Toffee Bits
Gummy Worms(sweet, sour, & spicy)

Preparation

Prepare brownies in individual batches as directed on the box, substituting mocha bourbon cream for the water(typically 3 tablespoons). Cool for 15 minutes, poke holes in the brownie with a fork, and pour remaining bourbon cream over the brownies, place in refrigerator.

On medium heat in a large saucepan, simmer strawberries, water and sugar until strawberries are soft. Puree the mix using an immersion blender, add in fruit pectin while blending. Once pureed, bring to a gentle boil for 2 minutes, then remove from heat and whisk in lemon juice and edible glitter. Allow to cool for 30 minutes then place in refrigerator.

For the whipped cream, in a stand/hand mixer, blend cream and pudding mix on low for 1 minute, then whip on high for about 3-5 minutes or until stiff peaks are formed. Transfer to a piping bag or ziplock bag and place in refrigerator.

To make the mocha bourbon cream, mix the cream, mousse/pudding powder, bourbon creme, and espresso powder in a stand/hand mixer on low for 1 minute, then whip on high for 1-2 minutes until thick and stiff peaks appear. Do not overmix!

Layer trifle beginning with 1 pan of crumbled/torn brownies, then whipped cream, then a thin layer of strawberry puree, then chocolate mousse, repeat the layers again, brownie, whipped cream, strawberry puree, chocolate mousse. Cover the top layer with crushed oreos. Drizzle puree into pools on the surface. Place gummy worms in crushed oreos. Let sit for 2 hours in fridge. Serve and enjoy!!

Rhonda Haynes

Boo-licious Bourbon Chocolate Nut Tassies

This recipe makes a large amount of batter, so use a 10-inch-deep dish pie pan. For this challenge, one-fourth of this recipe made 12 mini pies. I halved the crust recipe to make 12 mini crusts.

Cream Cheese Mini Pie Crust Recipe

Make 24 bite-sized mini pies baked in a standard mini muffin pan.

Ingredients:

1 cup all-purpose flour

½ tsp salt

3 oz brick cream cheese, softened and cubed

8 tbsp (1 stick) unsalted butter, softened and cubed

Instructions:

1. Place the flour, salt, cream cheese, and butter into a food processor. Pulse until the mixture pulls together into a ball of dough.
2. Divide the dough into 24 equal-sized small balls and place them on a tray. Chill in the refrigerator for 1 hour (or freeze for 20 minutes).
3. Lightly spray your 24-cup mini muffin pan with nonstick spray. Drop one chilled dough ball into each cup. Use your thumb to press the dough firmly against the bottom and all the way up the sides of each cup. Do not pre-bake the crust.

Bourbon Chocolate Nut Pie Recipe

Ingredients:

½ cup butter (1 stick), melted
¼ cup white sugar
¾ cup brown sugar, packed
¾ cup light corn syrup
4 large eggs
1 ½ teaspoons vanilla
¼ cup Bogue Sound Distillery Bourbon (or more, to taste)
¾ cup chocolate chips
1 ¼ cups pecans and/or walnuts, chopped

Instructions for the filling:

1. Preheat oven to 350 degrees F.
2. Prepare pie crust or use a store brought crust.
3. In a large mixing bowl, on medium speed with whisk attachment, whip butter, sugars, corn syrup, eggs, vanilla and Bogue Sound Distillery Bourbon together until frothy.
4. Fold in chocolate chips and pecans and/or walnuts. Blend well.
5. Pour into prepared pie crust and bake at 350 degrees for 50-60 minutes or until set.
6. Serve warm or cool completely, serve with whipped cream or vanilla ice cream.
7. Yield: 8-10 slices.
8. Store in airtight container in the refrigerator for up to 5 days or freeze for up to 2 months.

For this challenge I added a silky bourbon cream cheese frosting to add a little more booze to my scary boo-zy sweet treat.

Thank you, Bogue Sound Distillery, for making John A.P. Conoley Bourbon Whiskey.

Anna Thirakul

2026 BOO-ZY Sweet Treat Challenge

Wake the Dead Pretzel Salad

A sweet and salty treat that will raise the dead for more.

Ready in **30 minutes**

Serves **6 people**

280 calories

Ingredients

Pretzel "Bones" Layer

- [ ] 2 cups pretzels, crushed
- [ ] ¼ cup melted butter
- [ ] 3 T granulated sugar

Whipped Topping "Ghost" Layer

- [ ] 1 block (8 oz) cream cheese
- [ ] 1 oz container of whipped topping, thawed
- [ ] 3 T powdered sugar

"Creepy" Jell-O Layer

- [ ] 1 (3 oz) package strawberry flavored Jell-O
- [ ] 1 cup boiling water
- [ ] ½ cup ice water
- [ ] ½ cup Conniption Gin from Durham Distillery
- [ ] Blue and yellow food dye

Preparation

Pretzel "Bones" Layer: Preheat oven to 400 F. Mix together pretzels, melted butter and granulated sugar. Press mixture in an even layer.

Bake for 8-10 minutes. Cool completely.

Whipped Topping "Ghost" Layer: In a medium bowl, beat the cream cheese and powdered sugar together with an electric mixer until smooth. Fold in whipped topping.

Spread the mixture on the cooled pretzel crust evenly and to the edges of the pan. Chill for at least 1 hour.

Creepy Jello-O Layer: Dissolve Jell-O in boiling water. Mix the ice water and gin with the gelatin mixture

To create pumpkins: mix ¼ c of gelatin mixture with yellow dye to create an orange hue. Pour mixture into pumpkin molds. Chill for at least 2 hours

Mix remaining gelatin mixture with blue dye to create a dark purple hue. Carefully pour the gelatin over the ghost layer and chill for 2 hours.

Assembly: place pumpkins over the creepy layer, and enjoy with your Ghoul-friends.

Tips

Make sure the whipped topping layer is spread evenly to the edges of the pan and fully chilled or else the Jello-O will seep to the pretzel crust, and result in a soggy and scary mess.

Knock 'Em Dead Millionaire's Shortbread

So wickedly delicious, it's worth dying for!
Meet your sweet doom: a buttery, melt-in-your-mouth shortbread crust, smothered in rich, silky bourbon caramel, and topped with a decadent layer of chocolate.

Crust:
2 1/2 cups All-purpose Flour
1/2 cup granulated sugar
3/4 teaspoon salt
16 tablespoons unsalted butter, melted

Filling:
14 ounces sweetened condensed milk
1 cup packed brown sugar
1/2 cup heavy cream
1/2 cup corn syrup
8 tablespoons unsalted butter
1/2 teaspoon salt
3 tablespoons bourbon

Chocolate:
8 ounces bittersweet chocolate
2 ounces white chocolate

1. For the crust: Preheat oven to 350 degrees. Make parchment sling for a 13 x 9 baking pan by folding 2 pieces perpendicular to each other hanging over sides of pan.

2. Combine flour, sugar, and salt in medium bowl, Add melted butter and stir until flour is evenly moistened. Crumble flour mixture evenly into the bottom of the pan and press down to create a smooth surface. Using a fork, pierce dough every 1 inch. Bake until lightly golden brown, 25-30 minutes.

3. For the filling: Stir all ingredients together in a large, heavy bottomed saucepan. Cook over medium heat, stirring frequently, until mixture registers 256 degrees, this usually takes around 16-20 minutes. Remove from heat, add bourbon and stir until incorporated. Pour Carmel sauce over crust and spread to even thickness. Let the base and filling cool for 1 1/2 hours.

4. For the chocolate: microwave the chopped chocolate in a bowl at 50% power, stirring every 15 seconds until melted. Spread evenly over chilled Carmel layer. Melt the white chocolate the same way and drizzle over dark chocolate. Refrigerate until chocolate is set.

5. Using the parchment overhang, remove shortbread from pan, discard parchment. Using a serrated knife, trim off all sides of the rectangle and slice using a serrated knife into desired portion sizes.

Yvonne Payton-Davis

The Drunken Monkey Banana Pudding Parfait

Ingredients

1 4.6 oz box Vanilla Cook and Serve Pudding mix (not instant!)
2 12 oz. cans evaporated milk or 3 cups evaporated milk
1 teaspoon vanilla extract
½ cup vanilla ice cream
1 cup John A.P. Conoley Salted Caramel Spirit - divided
1 15oz box vanilla wafers
4-6 medium bananas
2 Tablespoons caramel syrup
Topping ingredients
4 T butter
¼ cup sugar
½ cup chopped walnuts
Crushed vanilla wafers for topping

Directions

1. In a medium saucepan combine the pubbing mix, milk and vanilla. Heat over medium heat, stirring constantly until the mixture is bubbly and coats the back of a spoon. Remove from heat.
2. Stir in ½ cup of the Caramel spirit and mix until well combined. Set aside while you assemble your parfaits.
3. Pour ½ cup of the Caramel spirit into a small bowl. Dip each vanilla wafer in the spirit as you add it to the parfait. Layer in this order.
    a. Soaked cookies
    b. Bananas
    Reapeat layers until parfait cups are nearly full
4. Pour pudding mixture over layered bananas and cookies and fill nearly to the top
5. Chill overnight. Before serving. Add various toppings.

Toppings

1. Heat 4 tablespoons of butter and ¼ cup sugar over medium heat until melted and thickened. Add 1 cup walnuts and one sliced banana. Stir to coat. Cool on a plate before topping puddings.
2. Top puddings with drizzled caramel and crushed vanilla wafers

Soni Mathew

MIDNIGHT IN SICILY

Pistachio & Coffee Carolina Rum Tiramisu

Yield: 18 individual servings | Serving Size: 1 individual tiramisu cup

INGREDIENTS:

COFFEE RUM SYRUP

- 1½ cups freshly brewed espresso
- ¼ cup Coffee Carolina Rum (Muddy River Distillery)

PISTACHIO CUSTARD

- 6 large egg yolks
- ½ cup (100 g) granulated sugar
- 24 oz (680 g) mascarpone, softened slightly
- 1 cup (225 g) pistachio cream
- 1½ cups (360 ml) cold heavy whipping cream, divided
- 2 tsp vanilla extract

ASSEMBLY & GARNISH

- 40 Italian ladyfingers (Savoiardi)
- ¼ cup pistachio cream
- ¼ cup finely chopped pistachios

PREPARATION:

1. COFFEE RUM SYRUP - In a wide, shallow bowl, combine freshly brewed espresso with Coffee Carolina Rum; cool completely.

2. CUSTARD - Whisk egg yolks and sugar in a medium heatproof bowl. Set over gently simmering water without touching the water (double boiler). Cook over medium heat for 8-10 minutes, whisking constantly, until pale, thickened, and sugar is dissolved. Remove from heat; cool slightly.

3. PISTACHIO MIXTURE - In a large bowl, beat mascarpone and 1 cup pistachio cream until smooth. Beat in cooled egg-yolk custard.

4. WHIPPED CREAM - In a separate large bowl, whip the cold heavy cream and vanilla to soft peaks. Reserve approximately 1 cup whipped cream for garnish. Gently fold half of the remaining whipped cream into the pistachio mixture, then fold in the remainder until smooth.

5. ASSEMBLY – Trim the ladyfingers as needed to fit eighteen 9-ounce cups. Dip each piece in syrup for about 1 second; place one layer in each cup. Add pistachio custard. Repeat with a second layer of dipped ladyfingers and custard; smooth tops.

6. SPIDERWEB GARNISH – Pipe a thin, even layer of the reserved whipped cream over the top of each tiramisu. Pipe the reserved ¼ cup pistachio cream in thin concentric circles over the whipped cream. Using a toothpick, drag lines from the center toward the edge at evenly spaced intervals to create a spiderweb. Sprinkle finely chopped pistachios around the outer edge.

7. CHILL & SERVE - Cover and refrigerate overnight for best flavor and texture. Keep refrigerated and serve chilled.

Mary Doherty

SPOO-TACULAR SALTED CARAMEL BOURBON CHOCOLATE PECAN PIES

A grownup sweet treat dressed up for Halloween. Pairing Bogue Sound Salted Caramel Bourbon with dark chocolate, pecans, a boo-zy flakey crust topped with a Ghosty marshmallow meringue frosting makes a Spoo-tacular treat that will definitely lift your spirits this Halloween.

Boozy Pie Dough
adapted from Americas Test Kitchen

Makes six 4-5" tarts or 24 mini tarts

1 1/4 cup all purpose flour, plus more for work surface
1/2 teaspoon salt
1 tablespoon sugar
6 tablespoons cold unsalted butter, cut into cubes
1/4 cup, chilled vegetable shortening, cut into cubes
2 tablespoons Bogue Sound Distillery Salted Caramel Bourbon
2 tablespoons cold water

1. Process flour, salt and sugar together in food processor.
2. Add butter and shortening and process until dough starts to clump.
3. Sprinkle bourbon and water over mixture and form into dough,
4. Flatten into a 4" disk, wrap in plastic wrap and chill for about 45 minutes
5. Divide and roll dough out for six individual tarts or 24 mini tarts. Line tart pans with dough and refrigerate for about 30 minutes.
6. Prepare pie filling.

Boozy Chocolate Pecan Pie Filling
adapted from King Arthur Baking Old-Fashioned Pecan Pie

Makes enough filling for one 9" pie, 12 servings or twelve 4-5" individual pies

1/2 cup unsalted butter
3 tablespoons all purpose flour
2 1/8 cups light brown sugar
1/2 teaspoon salt
6 tablespoons milk
3 large eggs
2 teaspoons vinegar
2 teaspoons vanilla bean paste
1/2 cup dark chocolate chips, melted
2 tablespoons Bogue Sound Distillery Salted Caramel Bourbon
1 1/2 cups pecans, chopped

Directions

1. Preheat oven to 375 degrees.

2. Roll out the pastry for 6 individual 4-5" pies (or 24 mini tarts) and place dough into tart pans,

3, Melt the butter and set aside to cool.

4. Melt the dark chocolate and set aside to cool.

5. In a large bowl, mix together the flour, sugar and salt.

6. Add the milk and eggs and beat well.

7. Stir in the vinegar, vanilla bean paste, Bogue Sound Distillery Salted Caramel Bourbon, and melted dark chocolate, then add the butter and nuts.

8. Pour mixture into the tart shells and bake for 30-35 minutes or until the filling is almost set. Remove from the oven and cool completely.

9. Prepare the Marshmallow Meringue Frosting

Marshmallow Meringue Frosting

Makes about 4 cups

4 large egg whites
1 cup granulated sugar
1/2 teaspoon cream of tartar
1 teaspoon vanilla bean paste

Directions

1. Place egg whites, sugar, and cream of tartar in a heatproof bowl, set bowl over a sauce pan filled with about 2" of simmering water and whisk constantly until sugar is dissolved, about 4 minutes then test the temperature with an instant read thermometer…it should read 160 degrees.

2. Remove from heat and add the vanilla bean paste. Using a handheld mixer with the whisk attachment, beat on high speed until stiff and glossy peaks form (about 5 minutes).

3. Pipe on top of completely cooled pies.. Use a kitchen torch for a toasted marshmallow topping.

Ava Barbry

Black Forest Bourbon Brain Bites

Servings: 12

Ingredients:

For Cake:
- Chocolate Cake Mix
- Eggs
- Vegetable Oil
- 1 cup Southern Distillery Company Bourbon
- Vanilla Almond Bark (to mold cake)

For Filling:
- Pitted Frozen Cherries
- ½ cup Southern Distillery Company Bourbon
- 4 Tsb Corn Starch
- 1 Cup Sugar

Instructions:

1. Bake cake mix according to package instructions, replacing water with bourbon. Remove from the oven after fully baked.
2. Place baked cake while still hot in a stand mixer or bowl, using steam to help combine the mix cake until a dough like texture is formed. Set aside and let cool.
3. Prepare bourbon cherry filling. In a saucepot on medium heat combine a 12oz bag of frozen cherries, sugar, bourbon and corn starch. Stir mixture and slowly bring to bowl, mixture will thicken as it cooks. After cooking, remove from heat and let cool.
4. To create "brain" use a silicone baking mold. Melt almond bark in 30 second intervals in microwave stirring after each. Spoon tablespoon of melted almond bark into mold cavities assuring sides are fully covered. Place into the refrigerator. One bark is set, remove from the fridge and spoon a small amount of cherry filling first then cake "dough" into each mold, finishing off by adding a thin layer of almond bark to cover the cake .
5. Refrigerate again. Once fully set carefully remove "brain bites" from mold, place on serving tray and glaze with additional cherry filling.
6. Enjoy!

Alternate Preparation Method: No brain mold, no problem! Bake cake into standard cupcakes. After fully baked, let cool and top with whipped cream and cherry filling to create a delicious bourbon black forest cupcake.

Diana Barbry

Don't Ask, Don't Tell Rice Krispy Treats
"Vodka Cranberry White Chocolate"

Servings: 12

Ingredients:

- 9oz Box Rice Krispy Cereal
- 2 Sticks Salted Butter
- 10oz Mini Marshmallows
- 12oz bag Dried Cranberries
- 12oz bag White Chocolate Chips
- Red Food Coloring
- 1 Cup - 712 Vodka

Directions:

1. In a mason jar OVERNIGHT SOAK dried cranberries in 1 cup of vodka.
2. Drain any excess liquid from cranberries and set aside.
3. In a pot on medium heat, melt together butter and marshmallows. Remove from heat and add red food coloring.
4. Add rice krispie cereal and cranberries. Mix until combined.
5. Distribute mixture onto serving platter or foam trays. Optionally wrap and label for halloween season with fun names for "raw meat" rice krispie treats.

Kathleen Wallace

Death by Pound Cake: The 712 Graveyard

Yield: 12 servings
Serving Size: 1 slice

Recipe Credit: Adapted from "Buttermilk Pound Cake" by Stacey Little, Southern Bite.
https://southernbite.com/buttermilk-pound-cake/

Ingredients

Buttermilk Pound Cake
1½ cups unsalted butter, softened
2½ cups granulated sugar
4 large eggs, room temperature
3½ cups all-purpose flour
½ teaspoon salt
½ teaspoon baking soda
¾ cup buttermilk
¼ cup 712 Vodka
2 teaspoons vanilla extract
1 teaspoon almond extract

712 Vodka Soak
¼ cup 712 Vodka
2 tablespoons granulated sugar
2 tablespoons water
¼ teaspoon vanilla extract

Brown Butter Vodka-Pecan Praline Topping
¼ cup unsalted butter
1 cup chopped pecans
½ cup brown sugar
¼ cup heavy cream
3 tablespoons 712 Vodka
½ teaspoon vanilla extract
1 pinch salt

Preparation Method

1. Prepare the pans. Preheat the oven to 325°F. Generously coat two 9 × 5-inch loaf pans with baking spray, ensuring the bottoms and sides are covered.

2. Cream the butter and sugar. In a large mixing bowl, beat the softened butter and granulated sugar with an electric mixer on medium speed for 4–5 minutes, until light and fluffy.

3. Add the eggs. Add the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl as needed.

4. Combine the dry ingredients. In a medium mixing bowl, whisk together the flour, salt, and baking soda.

5. Finish the batter. In a separate bowl, combine the buttermilk, 712 Vodka, vanilla extract, and almond extract. Add the dry ingredients to the butter mixture alternately with the liquid mixture, beginning and ending with the dry ingredients. Mix on low speed just until combined.

6. Fill the pans. Divide the batter evenly between the prepared loaf pans and smooth the tops.

7. Bake the cakes. Bake at 325°F for approximately 60–80 minutes, checking for doneness beginning at 60 minutes. A toothpick inserted into the center should come out clean or with a few moist crumbs. Cool in the pans for 10–15 minutes before transferring to wire racks.

8. Prepare the vodka soak. In a small saucepan, combine the water and granulated sugar. Heat over low heat, stirring until the sugar dissolves. Remove from the heat and cool to room temperature. Stir in the 712 Vodka and vanilla extract.

9. Apply the vodka soak. When the cakes are warm or at room temperature, poke small, evenly spaced holes across the tops with a skewer. Slowly pour the soak over the cakes in several additions, allowing it to absorb between additions. Use only as much as the cakes can absorb without becoming soggy.

10. Prepare the brown butter pecan praline topping. In a medium saucepan, melt the butter over medium-low heat, stirring frequently for approximately 4–6 minutes, until the milk solids turn golden brown and the butter smells nutty. Watch carefully to prevent burning.

11. Make the praline sauce. Add the brown sugar and heavy cream to the browned butter. Stir over low heat until smooth. Add the chopped pecans and salt. Simmer gently for 2–3 minutes, stirring frequently.

12. Remove the saucepan from the heat and allow the mixture to stop bubbling vigorously. Stir in the 712 Vodka and vanilla extract. Let the topping cool slightly until thickened but still pourable.

13. Create the graveyard. Allow the cakes to cool completely. With a small knife, carefully carve shallow grave-shaped indentations into the tops of the loaves without cutting deeply into the crumb. Spoon the pecan praline topping over the cakes, allowing it to flow around

the carved areas. Position the non-edible tombstone decorations at the head of the graves. Remove all decorations before slicing and serving.

Serve. Arrange the cakes on serving platters. Cut into 12 portions total, approximately six slices per loaf. Serve at room temperature. Ensure all non-edible decorations have been removed before serving.

Storage. Refrigerate the cooled cakes in an airtight container and consume within 3–4 days. Bring slices to room temperature before serving, if desired.

Colleen Kadish

The Dirty Colonel Cupcakes

Makes 12 cupcakes

Ingredients:
1 cup flour
¼ cup chopped pistachio's
1 tsp baking powder
½ tsp cardamon
¼ tsp salt
¾ cups sugar
¼ cup butter (4 TB, at room temperature)
2 Eggs
1 cup BHAWK Madam Colonel Pisachio Bourbon Cream (divided)
½ tsp vanilla extract

Directions:

Preheat oven 350*

Prepare the cupcake pan by lining each cup with chosen insert (paper, silicon or foil liners).
In a medium bowl with a whisk, combine flour, chopped pistachio's, baking powder, cardamon, and salt.
In a large bowl combine sugar & butter and beat until fluffy with hand mixer. Add one egg at a time until combined.
In a small bowl mix ½ cup BHAWK Madam Colonel Pisachio Bourbon Cream & vanilla together, set aside.
Alternately add in the flour mixture and BHAWK Madam Colonel Pisachio Bourbon Cream mixture into the butter and sugar. This is best done using a whisk. Start and end with flour mixture. Mix until all flour is lightly incorporated. Do not overmix.
Fill cupcake liners 2/3 full.

Bake for 15 minutes or until cake "bounces back" when touched, or toothpick comes out clean when inserted into the middle of the cake. Remove the cupcakes from the pan after 2 minutes and place on a wire rack to cool completely. Once cupcakes have cooled use a toothpick to poke 6-8 holes in the top of the cupcakes. Be sure to only penetrate halfway down. Then using the remaining ½ cup of the BHAWK Madam Colonel Pisachio Bourbon Cream drizzle 2 tsp on each cupcake while on wire rack, before frosting.

BHAWK Madam Colonel Pisachio Bourbon Cream Frosting

Ingredients:

8 oz Cream Cheese (1 package, at room temperature)
¼ cup of butter (4 TB, at room temperature)
½ tsp of vanilla
2-3 TB of BHAWK Madam Colonel Pisachio Bourbon Cream
1 package of confectioners' sugar (1 lb. bag)
1/8 cup finely chopped pistachios

Directions:

Combine butter and cream cheese until smooth using a hand mixer.
Add vanilla.
Slowly add confectioners' sugar.
Mix in BHAWK Madam Colonel Pisachio Bourbon Cream. (Use more or less based on the thickness of the frosting)
Add 1/8 cup finely chopped pistachio's (lightly mix by hand)
Place cupcakes on a plate or in a cupcake storage container. Use a piping bag with a #2A tip to frost each cupcake.
*Decorations and garnish with finely chopped pistachios on top of frosting is optional.

*Refrigerating the cupcakes if not serving them right away.

This recipe was found on Pinterest on LOVE, LIFE, & CREATIVE THINGS it was ordinally Rum Chata, it has been altered and several items have been changed.