Gin and Tonic Cake

Description

So, like… I don't even know. The cake is fantastic. It is super fluffy and soft, and since you poke holes in it like that old school 90s better-than-sex-cake and it is drenched with a gin glaze, it does get super moist. (And yes, that's my second use of "moist" in this post because have you checked out a thesaurus? I am not describing this cake as clammy, damp, drippy or soggy.) Let's just say: it totally depends on your gin tolerance. You MUST have somewhat of a palate for it.

I highly suggest taking the gin glazes and beginning with a base of 1-2 tablespoons of gin, then tasting from there. We adored the strong gin flavor mixed with the thick lime cake, but it may be a little too much for some people.

If you can't handle gin whatsoever… if you tossed your cookies one too many times in college or had your own turkey baster incident, I would not make this cake. I mean, you could totally try, but I do not want to witness the aftermath of your first bite. Stick with something lime-ish and only lime-ish. I'll have your share of gin.



Summary

Yield: 8
Prep Time: 1 hour
Category: Cakes
Cuisine: American
Tags: Cake lime gin

Ingredients

- 3 cup all purpose flour
- 2 tsp baking powder
- 1/4 tsp salt
- 1 cup unsalted butter room temperature
- 1 3/4 cup sugar
- 4 large eggs
- 2 tsp vanilla
- 1 1/2 tbsps freshly grated lime zest
- 1/4 cup gin
- 1/4 cup milk

Instructions

Preheat oven to 350 degrees F. Mix flour, baking powder and salt together in a bowl and set aside.

Gin and Tonic Cake

In the bowl of your electric mixer, beat butter on medium speed until creamy. Add in sugar and beat on medium-high speed until fluffy, about 5 minutes, scraping down the bowl if needed. Add in each egg one at a time, beating until fully incorporated before adding the next. Add in vanilla and lime zest and mix.

With the mixer on low speed, add in half of the dry ingredients. Add in gin, milk and lime juice, mixing until combined and scraping the bowl if necessary. Add remaining flour and beat until just combined. Pour into a greased 9×13 baking dish, and bake for 35-40 minutes, until top is golden and center is not jiggly. Remove cake from over and immediately poke holes over top with a toothpick or fork. Pour gin glaze over then, then let cake cool completely. While cake is cooling, mix up icing and once cooled, frosted. Note: you can sub tonic water in for the gin/milk portion of the recipe if desired.

Gin Glaze

1 3/4 cups powdered sugar

5 tablespoons gin

the juice of 1 lime

Mix ingredients together until a glaze forms, then pour over cake immediately while it is still warm. Note: start with 1-2 tablespoons of gin, if more non-gin liquid is needed, use tonic water, milk or cream. You can use more tonic in the glaze if desired.

Gin Icing

2 1/2 cups powdered sugar

2-3 tablespoons gin

drop of vanilla extract

Mix ingredients together until a very thick but spreadable icing forms. Once cake has completely cooled, spread a thin layer of icing all over the cake. Note: start with 1-2 tablespoons of gin, if more non-gin liquid is needed, use tonic water, milk or cream. You can sub more tonic (instead of gin) in the frosting if desired.