



V's Famous Chocolate Bourbon Cake

Ingredients

Dry:

- 2 c all purpose flour
- $\frac{1}{2}$ c cocoa powder
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt

Wet:

1 c granulated sugar

2 large eggs

$\frac{3}{4}$ c sour cream

$\frac{1}{2}$ c olive oil

$\frac{1}{4}$ c milk

$\frac{1}{4}$ c bourbon

2 tsp vanilla bourbon extract

1 $\frac{1}{2}$ c chocolate morsels

Directions

Preheat oven to 375 degrees.

Mix all dry ingredients in separate bowl and set aside.

Place sugar and eggs in mixer and beat until creamy. Add each remaining wet ingredient, mixing each time until all ingredients are incorporated.

Stir in dry ingredients until blended and then stir in chocolate chip morsels. Pour into 9" square pan lined with parchment paper.

Bake at 375° F for 20–30 minutes until browned and knife inserted comes out clean.

Serve with a dusting of powdered sugar! xxV

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