A NOTE FROM ANTHONY:

   The recipe below is one of my favorites. Easy to make (and easy to eat) the whiskey cooks out so those who are concerned about alchohol consumption don't need to worry.

   The variation below (for *Mohr im Hemd*) is similar and loaded with chocolate...

Enjoy,

Anthony

Irish Whisky Soda Cake

INGREDIENTS

1 cup unsweetened cocoa
½ cup brewed coffee (VERY strong, per espresso)
½ cup whisky
2 sticks butter
2 cups sugar
2 cups flour
1 ¼ tsp baking soda
½ tsp salt
2 eggs
1 tsp vanilla

PREPARATION

Preheat oven to 325.
Heat butter, coffee, whisky and cocoa in sauce pan.
Remove from heat and add sugar to dissolve.
Cool 5 minutes.

Sift flour, baking soda, & salt and beat into the chocolate mixture.
Beat eggs with vanilla and beat into chocolate mixture (batter should have bubbles.)

Pour batter into buttered Bundt pan (or smaller individual pans.)

Bake 40-50 minutes for Bundt, 10 minutes less if using smaller pans until toothpick comes out clean. The whisky will gradually bake out (from the outside in) leaving the outside dryer and the inside more moist, depending on cooking time (to taste.)

Let cool; loosen from pan & turn out onto rack to air.

Optional: top with powdered sugar or whipped cream.

Variation: Viennese Moor im Hemdt

10-12 slices white bread, finely diced, with crust discarded (instead of flour.)
Use brandy instead of whisky (cut brandy in ½ and add the remainder in whipping cream, i.e. ½ C brandy + ½ C whipping cream.)
Comes out a bit like an English pudding, but a little firmer & you don't have to do a "bath cook."
For *Moor im Hemdt* you then top individual cakes (or slices) with an additional chocolate sauce, then whipped cream, then grated semi-sweet chocolate & one more dab of whipped cream to hold a brandied cherry... all of which explains why the Viennese have a tendency to bulge a bit in the middle!
Enjoy!
Anthony