



Kitchen Cheat Sheet: Bourbon Pecan Bundt Cake

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

Tips and Time Savers

- Use a good bourbon in this. Trust me! It makes a huge difference in the flavor.
- If you don't drink use apple cider or ginger-ale in place of the bourbon.
- Make it a day ahead — the bourbon needs time to flirt with the butter and spice before it settles into full Southern charm.
- Always bake with ingredients at room temperature.
- Ovens heat differently – be sure to keep an eye on it during the last 30 minutes.
- It will read 190°F – 200°F on an instant read thermometer when done.
- Don't skip the sugar coating in the bundt pan — it gives the outside that caramel crunch people will talk about long after the last crumb is gone.

Storage

This bourbon cake keeps like a dream. Wrap it in plastic or tuck it into a cake carrier, and it'll stay moist at room temperature for up to four days. If you somehow don't finish it (impressive restraint), wrap slices in wax paper and freeze for up to three months. Let it thaw on the counter, then whisper a little bourbon over the top to wake it up before serving.

Variations

- Swap the pecans for walnuts or toasted hazelnuts.
- Add a handful of mini chocolate chips for a little holiday chaos.
- You can trade the bourbon for spiced rum or brandy if that's what's winking at you from the liquor cabinet.

FAQs

Can I make this bourbon cake ahead of time?

Absolutely. In fact, you should. The flavor deepens overnight as the bourbon cozies up with the butter and pecans. Bake it a day or two before serving, wrap it tightly, and let the magic mellow. That's not procrastination—it's flavor development.

Does the alcohol bake out?

Mostly. The bourbon in the batter loses its kick in the oven, but the splash poured over the hot cake and the glaze? Oh, that's still got some spirit. Call it "festive." Maybe don't serve it to toddlers, teens, or teetotalers unless you're trying to start a family feud.

What's the best bourbon to use?

Use something you'd actually drink. The cheap stuff tastes like regret. I love a smooth Kentucky bourbon like Maker's Mark or a small-batch Texas label like Garrison Bros.—rich, buttery, with a little caramel note that plays well with pecans.

Can I skip the bourbon?

You can, but the cake won't send you Christmas carols in your dreams. Substitute ginger ale or apple cider for a no-booze version—it'll still be delicious, just a little less rebellious.

How should I store it?

Keep it covered at room temperature for up to four days, or freeze slices for later indulgence. A quick drizzle of fresh glaze after thawing brings it right back to "hallelujah" level.

Can I bake it in something other than a bundt pan?

Sure, but why would you? The bundt gives that glorious golden crust and dramatic shape. Still, if rebellion calls, a tube pan will do just fine—just watch the bake time.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

A good, heavy bundt pan lasts forever and my favorites come from Nordicware. This swirled design is a classic that will handle any occasion. [Get it here.](#)