

Another Great Recipe from

[www.ruthiesbitchinkitchen.com](http://www.ruthiesbitchinkitchen.com)



## Ruthie's Resurrection Cake & Cynthia's Special Sauce

**Sauce not suitable for youngsters or anyone who has recently taken the pledge.**

### Ingredients

#### *Cake*

- A boxed cake mix of your choice and whatever you need to add make the cake.
- 16 ounces of canned fruit (not pie filling) also your choice (you can use fruit cocktail too.)
- butter
- sugar

#### *Special Sauce*

- 2 cups sugar
- 2 sticks of butter.... yes I said 2 STICKS thats 1/2 lb. After all, this is Wisconsin
- 1 tsp vanilla
- 1 cup of Jack Daniels Black Label Again yes I said 1 CUP.
- A pinch of salt ( I have no idea what this is for but Aunt Bunny says "you gotta add it")

### Directions

#### *Cake*

- Heat oven to 350
- Make the cake mix according to the package directions
- Pour the mix into a deepish, well greased cake pan
- Pour the fruit over the top of the cake mix
- Cover the fruit with pats of butter and sprinkle with sugar
- Bake 30-40 minutes or until the cake mix rises up over the fruit (another resurrection reference) and gets nice and brown.
- Without the sauce its really quite innocent.

***Cynthia's Special Sauce*** \*not for the faint of heart, youngsters or the recently rehabbed\*

NOTE: you are NOT baking or boiling or otherwise reducing the alcohol in this icing. It's totally like ingesting the real thing.

- Blend sugar, butter and vanilla
- Add the whiskey a little at a time
- Mix until you have a nice creamy sauce the sugar will be grainy  
Pour it over the cake but not the part you will serve to the kids or those among you who do not imbibe.