

# Christmas Cake

(Makes one large Angel food tin or two small ones)



## Ingredients:

2 cups Sugar  
1 lb unsalted Butter  
1 tsp Baking Powder  
1 tsp Lemon extract  
4 cups Flour  
6 Eggs  
1 quart of Pecans, chopped  
1 1 lb Dates, chopped  
1 lb red or green candied Cherries (or half & half), chopped

## Directions:

Pre-heat the oven to 325°.  
Cut up the dates, cherries and pecans.  
In a large bowl, or mixer with a dough hook, combine all ingredients.  
Spoon the dough into a non-stick angel food tin.  
Bake 2 hours @ 325 or until a cake tester comes out dry.

While the cake is baking, make the following glaze:

## Glaze

## Ingredients:

2 cups Sugar  
1 cup fresh Orange juice  
1 tbsp grated Orange rind  
2 tbsp grated Lemon rind

## Directions:

When the cake is done, pour the mixture over it in the tin.  
Allow to cool and then extract from the tin.  
Wrap in plastic wrap and foil.

**Note:** 2022 marks 60 years that we have made this cake, and it is absolutely the best.  
**We have rarely shared the recipe.**