

Christmas Cake



INGREDIENTS:

- 2 cups Sugar
- 1 lb unsalted Butter, softened
- 1 tsp Baking Powder
- 1 tsp Lemon Extract
- 4 cups Flour
- 6 Eggs
- 1 qt Pecan pieces
- 1 lb Dates
- 1 lb candied Cherries

METHOD:

Cut up the dates, cherries and pecans into ½" pieces and place in large bowl.
Add 1 cup of the flour to the bowl to coat the fruit keep to it from clumping.
Add all the other ingredients to the bowl, and mix (it will be stiff).
Place mixture into a Teflon-lined angel food tin.
Bake at 325° F for 2 hours.

Remove from oven, and pour over the warm cake the following mixture:

- 2 cups Sugar
- 1 cup Orange juice
- 1 tbsp Orange zest
- 2 tbsp Lemon zest

Wrap in plastic wrap and foil.