

Betty's Kentucky Bourbon Pecan Cake--Perfect for Christmas!



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In this video, Betty demonstrates how to make a tradition Kentucky Bourbon Pecan Cake. This is a defining cake for Christmas in Kentucky.

Ingredients:

- 2 cups whole red candied cherries
- 2 cups bourbon whisky (I used Maker's Mark bourbon whisky.)
- 2 cups white seedless raisins
- 2 cups softened butter
- 2 cups sugar
- 2 cups light brown sugar, firmly packed
- 8 eggs, separated
- 5 cups all-purpose flour
- 4 cups pecan halves
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- 2 teaspoons ground nutmeg

Combine cherries, raisins, and bourbon in a large mixing bowl. Cover with plastic wrap and let sit in the refrigerator overnight. Drain fruits and reserve bourbon. Place butter in bowl of mixer and beat on medium speed until light and fluffy. Add sugars gradually. Add egg yolks, one at a time, beating well after each addition. Combine ½ cup of the flour with the pecans. Mix the remaining flour with the baking powder, salt, and nutmeg. Add 2 cups of the flour mixture to the creamed mixture and mix thoroughly. Add the reserved bourbon and the remainder of the flour mixture alternately, ending with flour. Beat well after each addition. In a separate bowl, mix egg whites until stiff, but not dry. Fold gently into cake batter. Add drained fruits and floured pecans to the cake batter; blend. Grease a 10-inch tube pan; line with waxed or parchment paper. Pour cake batter into pan with 1" space left at the top. Place in 275-degree (F) oven; bake about 2 to 2 ½ hours, or until a cake tester comes out clean. (Loaves will take less time.) Cool cake 2 to 3 hours in pan. Remove from pan. Wrap in cheesecloth soaked in bourbon and store in aluminum foil inside a covered container for several weeks. This is my Christmas cake, for you, my YouTube friends! I hope you love it! Merry Christmas! --Betty