

## Another Parnes Family Recipe

# Bourbon Cake

- Total: 6 hours
- Prep: 2 hours (at least that what it takes Jeff!)
- Cook: 4 hours

You need to soak the dried fruit in bourbon cake at least overnight, so plan to begin this cake at least a day in advance. Use a good quality bourbon/sour mash whiskey in this recipe.

### Ingredients

- 16 ounces red candied cherries
- 8 ounces seedless raisins or chopped dates
- 2 cups bourbon
- 1 ½ cups (3 sticks) butter, room temperature
- 2 ⅓ cups granulated sugar
- 2 ⅓ cups firmly packed light brown sugar
- 6 large eggs, separated
- 5 cups cake flour
- 2 cups chopped pecans
- 2 teaspoons ground nutmeg
- 1 teaspoon baking powder

### Steps to Make It

1. In a medium bowl, combine the cherries, raisins, and bourbon; cover and let soak at least overnight.
2. As you start to prepare the ingredients, drain the bourbon from the fruit, set each aside.
3. Preheat the oven to 300 F.
4. Butter a two-piece fluted baking pan, line with aluminum foil, butter foil.
5. In a large bowl, cream the butter and sugars with an electric mixer (Jeff uses a 4.5-quart tilt-head stand mixer for all the mixing/blending/beating except the egg whites, below) until light and fluffy; add the egg yolks and beat well.
6. In another bowl, combine 1/2 cup of the flour with the pecans, nutmeg, and baking powder; set aside.
7. Add the remaining flour and bourbon, alternating, to the creamed mixture and blend well.
8. In a bowl, beat the egg whites with a mixer until stiff but wet peaks form (Jeff uses a portable electric hand-mixer); gently fold into the cake batter.
9. Mix the floured pecans with the bourbon-soaked fruit.
10. Stir in the floured pecans and fruit mixture into the batter.
11. Pour the batter into the buttered fluted baking pan.
12. Bake at 300 F for about 4 hours, or until a wooden pick or cake tester inserted in center comes out clean. Set the cake on a rack to cool.
13. Turn cake out of the pan, peel off the aluminum foil and store in a tightly covered container until it's gone (or freeze a portion to have later on in the year – or make two cakes, one to use as holiday gifting and the other for your enjoyment throughout the year!).