



Pecan Cake with Praline Glaze

325°F

10-inch tube pan, sprayed and lined with a parchment ring.

A rich decadent cake perfect for any family gathering.

Cake Batter

1 cup	golden raisins
1/2 cup	dark rum
1 cup	unsalted butter
2-1/2 cups	granulated sugar
5 large	eggs, beaten
3-1/4 cups	all-purpose flour
1 tsp	baking powder
1/2 tsp	baking soda
1-1/2 tsp	ground nutmeg
1 cup	buttermilk
2 cups	pecans, chopped

1. In a small bowl, combine raisins and rum. Set aside for one hour to soak.
2. In mixer bowl fitted with paddle attachment, cream butter and granulated sugar. Add eggs one at a time, beating well after each addition.
3. In a bowl, whisk flour, baking powder, baking soda and nutmeg. Add to butter mixture alternately with buttermilk, starting and ending with flour. Fold in pecans and raisin mixture.
4. Pour into prepared pan. Bake until a toothpick inserted into the center comes out clean, about 80-90 minutes. Cool in pan for 10 minutes prior to inverting..

Glaze:

1/2 cup	brown sugar, packed
1/4 cup	granulated sugar
1/4 cup	unsalted butter
1/4 cup	heavy cream

1/2 cup pecan halves

1. In a saucepan, bring sugars, butter and cream to a softball stage, (234°F). Remove from heat and stir in pecans, drizzle over cake.

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