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# Jim Beam Kentucky Bourbon Cake

Howard Cissell - Jim Beam Distillery Employee

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**1 cup Jim Beam Bourbon**  
**1 pound confectioner's sugar**  
**1 pound chopped pecans**  
**1 tablespoon nutmeg**  
**1 teaspoon baking soda**  
**1/2 cup molasses**  
**1/2 pound butter**  
**2 teaspoons baking powder**  
**4 cups flour**  
**6 eggs, beaten**  
**8 ounces chopped dates**  
**8 ounces raisins**

Preheat the oven to 275 degrees.

In a bowl, cream the butter and sugar. Add the eggs. Beat until smooth.

Add the flour, baking soda, baking powder and nutmeg alternately with the bourbon and molasses.

Mix in the raisins, dates and pecans.

Pour the batter into a ten-inch tube pan.

Bake for one hour.

## Dessert

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*Per Serving (excluding unknown items): 10468 Calories; 531g Fat (44.0% calories from fat); 139g Protein; 1383g Carbohydrate; 77g Dietary Fiber; 1769mg Cholesterol; 4644mg Sodium. Exchanges: 30 1/2 Grain(Starch); 7 Lean Meat; 23 Fruit; 99 Fat; 38 Other Carbohydrates.*