

White Whiskey Cake

Lydia Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 stick margarine, room temperature
1 stick butter, room temperature
2 cups sugar
4 eggs
3 3/4 cups all-purpose flour
1 teaspoon baking soda
1 1/2 cups sour cream
2 teaspoons vanilla
1 to 2 cups whole or half walnuts
1 to 1-1/2 cup pitted dates, cut in half
1 cup maraschino cherries (whole or cut in half), well drained
1/2 cup orange juice
1/3 cup sugar
1/4 cup whiskey

In a bowl, cream the butter, margarine and sugar together. Add the eggs. Cream the mixture again.

In a bowl, sift the flour with the baking soda. Add to the creamed mixture alternately with the sour cream. Pour the mixture into a well greased tube pan.

Bake in a 350 degree oven for one hour and 20 minutes.

In a bowl, mix the orange juice, whiskey and sugar.

As soon as you remove the cake from the oven, pour the orange juice mixture over the top. Do not turn the cake upside down to cool. Do not remove the cake from the pan. Let cool for at least three hours or overnight, covered with plastic wrap.

Before serving, douse with additional whiskey if you wish.

Per Serving (excluding unknown items): 6402 Calories; 280g Fat (39.9% calories from fat); 87g Protein; 862g Carbohydrate; 14g Dietary Fiber; 1250mg Cholesterol; 3741mg Sodium. Exchanges: 23 1/2 Grain(Starch); 3 Lean Meat; 1 1/2 Fruit; 1 Non-Fat Milk; 52 1/2 Fat; 31 Other Carbohydrates.