

Nut Cake

1 # Butter 3½ cups plain flour
3 cups Sugar 16 eggs
1 ~~cup~~ # pecans (1 quart) 2oz bottle lemon extract ^{¼ cup}
1 # white raisins 1 tsp baking powder
Oven Temp 250° or 275°

Cream sugar and butter. Add eggs and beat till creamy - add lemon extract, then flour and baking powder. Then add Nuts and Raisins. Bake in greased + floured pan.

makes two small loaf pans, or 1 Large cake. (bundt pan or tube pan) for small loaf pans Cook on 275° for Large cake Cook in Slow oven 250° for 2½ hours.

1 cup 3 mother
Bundt