



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

EGGNOG PECAN POUND CAKE

- 1 cup butter or margarine, softened
- 1/2 cup vegetable oil
- 3 cups sugar
- 6 large eggs
- 3 cups all-purpose flour
- 2 teaspoons ground mace or nutmeg
- 1 teaspoon baking powder
- 1 1/2 cups Purity Eggnog
- 1 teaspoon vanilla extract
- 2 cups toasted, chopped pecans

Combine butter and oil in mixing bowl and beat for about 2 minutes. Gradually add sugar, beating at medium speed for about 5 minutes. Add eggs, one at a time, beating after each addition. Combine flour, mace or nutmeg and baking powder and add to butter mixture, alternately with Purity Eggnog, beginning and ending with flour mixture. Mix just until blended after each addition. Stir in vanilla; fold in pecans. Pour batter into a greased and floured 10-inch tube pan. Bake at 350°F for 1 hour and 15 minutes or until wooden pick inserted in center of cake comes out clean; cover loosely with foil during cooking to prevent excessive browning. Cool cake in pan on wire rack for 15 minutes. Remove from pan and cool completely.

Yield: 1 cake.