

George Washington's "WHISKY CAKE"

Courtesy of City Tavern Restaurant

a Taste of HISTORY

½ cup sliced almonds
¼ cup shredded coconut
¼ cup chopped candied orange peel
¼ cup chopped candied lemon peel
2 tablespoons dark raisins
2 tablespoons white raisins
2 tablespoons chopped dried cherries
2 tablespoons chopped crystallized ginger
1 cup whiskey

The night before baking the cake, combine dried fruits and nuts with whiskey in a small bowl. Cover and refrigerate overnight.

Preheat oven to 325°F.

Spray and parchment line a 10"x3" cake pan.

2 ¼ cups bread flour
1 tablespoon baking powder
2 teaspoons baking soda
1 teaspoon freshly grated nutmeg
1 teaspoon ground ginger
1 teaspoon ground allspice
1 teaspoon ground clove
1 teaspoon salt

Sift dry ingredients together into a large bowl.



9 eggs
2 cups brown sugar
¼ cup honey
2 cups olive oil
1 tablespoon vanilla extract
2 cups apricot preserves

Whisk together eggs, brown sugar, and honey until combined. Add olive oil while whisking, until combined. Stir in vanilla.

Add wet ingredients into dry ingredients and mix until just combined. Add macerated fruit and 2 cups apricot preserves; mix until fully combined.

Pour into prepared pan and bake for 45-60 minutes or until deep golden brown and a toothpick, inserted, comes out clean.

Cool completely on a wire rack, then run a knife around the edge of the pan and turn out onto serving platter. Generously soak with whiskey.

Enjoy!