

Pecan Cake with Praline Glaze



A rich decadent cake perfect for any family gathering.

Yield: 12 servings

Prepare a 12-cup tube pan, spraying with a non-stick spray

Preheat oven to 325°F

Cake Batter

1 cup	golden raisins	1 tsp	baking powder
1/2 cup	dark rum	1/2 tsp	baking soda
1 cup	unsalted butter	1-1/2 tsp	ground nutmeg
2-1/2 cups	granulated sugar	1 cup	buttermilk
5 large	eggs, beaten	2 cups	pecans, chopped
3-1/4 cups	all-purpose flour		

1. In a small bowl, combine raisins and rum. Set aside for one hour to soak.
2. In mixer bowl fitted with paddle attachment, cream butter and granulated sugar. Add eggs one at a time, beating well after each addition.
3. In a medium bowl, whisk flour, baking powder, baking soda and nutmeg. Add to butter mixture alternately with buttermilk, starting and ending with flour. Fold in pecans and raisin/rum mixture.
4. Pour into prepared pan. Bake until a toothpick inserted into the center comes out clean, about 80-90 minutes. Cool in pan for 10 minutes prior to inverting.

Glaze:

1/2 cup	brown sugar, packed	1/4 cup	heavy cream
1/4 cup	granulated sugar	1/2 cup	pecan halves
1/4 cup	unsalted butter		

In a saucepan, bring sugars, butter and cream to a softball stage, (234°F). Remove from heat and stir in pecans, drizzle over cake.