

## Mrs. Mosal's White Fruit Cake

1 ½ cups butter  
2 cups sugar  
6 whole eggs  
1 teaspoon fresh grated nutmeg  
1 teaspoon vanilla  
1 cup whiskey  
4 cups sifted flour  
2 teaspoons baking powder  
1 pound chopped pecans  
1 pound crystallized cherries, half red, half green  
1 pound crystallized pineapple, half red, half green

Cut fruit in small pieces and dust with 1 cup of flour. Cream butter and sugar well; add eggs 1 at a time. Sift dry ingredients with remaining 3 cups flour; add this to sugar mixture alternating with whiskey. When well blended, add fruit and pecans. Bake in tube pan at 225 degrees for about 2 hours. When done, pour ¼ to ½ cup whiskey over while still hot. Serves 20-24.

Mrs. J. A. Mosal

From **The Jackson Cookbook**

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