

# Georgia Nut Cake

An old-fashioned tube cake packed with whole nuts and lightly flavored with nutmeg. Not overly sweet, sturdy, and made for sharing.

325 F

ABOUT 1 HR 15 MIN

12-16 SLICES

TUBE PAN

## Ingredients

- 1 1/2 sticks (3/4 cup) butter, softened
- 2 cups granulated sugar
- 6 large eggs, beaten
- 4 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon freshly grated nutmeg
- 4 cups whole nuts, such as pecans or walnuts
- Extra flour for coating the nuts
- Butter or shortening for greasing the pan

### BABA'S NOTE

The original card calls for 1 quart of whole nuts - that equals 4 cups. A light flour coating helps keep the nuts spread through the cake.

## Directions

1. Heat oven to 325 F. Thoroughly grease and flour a tube pan.
2. Cream the softened butter and sugar until light and fluffy.
3. Add the beaten eggs gradually, mixing well after each addition.
4. Sift the flour, baking powder, and nutmeg together. Add to the butter mixture and mix only until combined.
5. Lightly coat the whole nuts with flour, then fold them evenly into the thick batter.
6. Spoon the batter into the prepared tube pan and smooth the top.
7. Bake about 1 hour 15 minutes, or until a long wooden pick inserted near the center comes out clean. Begin checking a little early.
8. Carefully turn the pan upside down and cool completely before removing the cake.

This cake keeps well and pairs beautifully with tea or brandy.

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