

Texas Cowboy Cake

3 cup sugar
1 1/2 teaspoon cinnamon
3/4 teaspoon cloves, ground
2 cup water
1 cup strong brewed coffee
1 box raisins
1 box dates, chopped
3/4 cup butter
4 1/2 cup all purpose flour
1 1/2 teaspoon baking soda
1 1/2 Tablespoon baking powder
3/4 teaspoon salt
3/4 cup chopped pecans
1/2 cup light corn syrup
1 cup pecans, halved
2 Tablespoon bourbon or rum (optional)



Combine first eight ingredients in a saucepan and bring to low boil while stirring continually. Reduce heat and let simmer 5 minutes. Remove to cool.

Sift together flour, baking soda, baking powder and salt. Into these dry ingredients, slowly stir in the lukewarm liquid spice/fruit mixture. Pour into two well-greased loaf pans. Arrange pecan halves in a decorative pattern on the top of the loaves. Bake 1 hour at 300 degrees.

Remove from oven and, with a brush, gently apply a coat of corn syrup over the cakes. (A few tablespoons of bourbon or rum may be added to the corn syrup.) Return to the oven and continue baking one hour, or until a toothpick come out of the cakes cleanly. Cool.

For an adult dessert, a few tablespoons of bourbon or rum can be poured on each slice prior to serving.

Recipe from Cindy Moblo: My family's history in Texas goes back to the 1850's, and this recipe has been a family holiday favorite for generations. It primarily contains only ingredients a ranch would have readily available. It's the perfect "non-fruitcake lovers" fruitcake.