

Ken Mayer

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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Mimi's Sherry Cake

This recipe has been in my family for at least 60 years, and it is quite possible that it comes from my greatgrandmother. My mom & her siblings have very fond memories of this cake, and it was the featured dessert at Mimi's 100th birthday dinner. Like most of my grandmother's recipes, it is easy to make and will fill your kitchen with warm & happy smells. It's very rich, very moist, and if you think it may not be the healthiest thing you could make, just look at how well-preserved my grandmother is!

1 package yellow cake mix—approx 1-pound box

1 package instant vanilla pudding mix-approx 3.5 ounces

4 eggs

3/4 cup vegetable oil

3/4 cup sherry

1 teaspoon nutmeg

- 1. Combine all ingredients in a large mixing bowl. Beat with an electric mixer for 4-5 minutes at medium speed until smooth.
- 2. Pour into a greased 10-inch tube cake pan.
- 3. Bake at 350° for 45 minutes. Cake is done when a toothpick inserted in the cake comes out clean.
- 4. Cool in pan, then invert onto serving plate.

Because it is very moist and gets a nice flavor from the sherry, you don't really have to frost the cake. But if you want to sweeten it up, here are a couple of options:

Sherry Frosting:	Lemon Frosting:
1/2 pound soft butter	1/4 cup soft butter
1/2 pound powdered sugar	1 1/2 cups powdered sugar
5-6 tablespoons sherry	2 tablespoons lemon juice
	1/4 teaspoon vanilla extract

For either recipe, combine all ingredients in a large mixing bowl and blend with an electric mixer until the frosting reaches a light & fluffy texture. (Be careful when you begin to mix, as the powdered sugar will tend to fly out of the bowl!) Either recipe can be modified to suit your tastes by adding a bit more liquid to thin it out or more sugar to make it thicker.

You can also serve the cake unfrosted with a scoop of lemon sherbet or vanilla ice cream.



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