

# Famous Georgia Pecan Cake

**Yield:** 12-15

**Equipment:**

10" tube pan

Stand mixer w/whisk & paddle attachments & extra mixing bowls

Sifter

Spatula

**Ingredients:**

4 ½ cup - sifted all-purpose flour

¼ tsp – salt

1 tsp – baking powder

6 – eggs

2 cups - butter, room temperature

1 lb - brown sugar

3 Tb - instant coffee

3 TB - hot water

½ cup - milk

1 tsp – vanilla

4 cups - pecans, chopped

**Instructions:**

- Preheat oven to 325 degrees
- Grease and flour 10" tube pan
- Sift flour, salt, and baking powder together.
- Separate eggs and beat whites until they form stiff peaks.
- In large mixing bowl, cream butter and brown sugar; add yolks; mix well.
- Dissolve instant coffee in water and then mix with milk and vanilla.
- Add alternately with dry ingredients, mixing well after each addition.
- Fold in egg whites and pecans
- Bake 1 hour 30 minutes.
- Let cool and serve plain, with dessert sauce, or with whipped cream.

**Storage:**

Store at room temperature