

## Christmas Morning Cake

Assemble ingredients and let stand at room temperature for 1 hour.

1 Cup Butter or Margarine  
2 Cups Sugar  
Grated Rind of 2 Large Oranges and 1 Lemon  
2 Eggs  
2 ½ Cups Flour  
2 Tsp Double Acting Baking Powder  
1 Tsp Baking Soda  
½ Teaspoon Salt  
1 Cup Buttermilk  
1 Cup Walnuts, finely chopped  
Juice of 2 Oranges  
Juice of 1 Lemon  
2 Tblsp Rum (my mother used "essence")-

Prepare grated rinds and fruit juices. Grease 9 or 10 inch tube pan (must hold 2 quarts). Set oven at 350 degrees. Beat butter in large bowl until fluffy: gradually add 1 cup sugar, beating after each addition. Add grated rind of oranges and lemon. Add 2 eggs, one at a time, beating after each until very light. Sift dry ingredients: add to butter mixture alternately with 1 cup buttermilk. Fold in 1 cup chopped walnuts. Bake 1 hour at 350 degrees.

Strain orange and lemon juice, add 1 cup sugar and rum. When cake is done, remove from oven. Bring juice mixture to boil; pour slowly over cake in pan. If cake doesn't absorb all of the juice mixture, reserve and spoon on later. Let cake stand a day or two before serving.

This recipe is from Barbara's mother, given to her by a friend in the late '50s – early '60s.

"My siblings & I remember having this cake every Christmas morning with our mother's homemade eggnog or hot chocolate as children. She also made it for other special family occasions such as Easter and Thanksgiving."