

Dundee Apricot Brandy Cake

By Joe and Ann Campbell

ingredients:

- 3 cups sugar
- 2 sticks butter
- 6 eggs
- 3 cups flour
- ¼ tsp. baking soda
- ½ tsp. salt
- 1 cup sour cream
- ½ cup apricot brandy
- ¼ tsp. almond extract
- ½ tsp. lemon extract
- ½ tsp. rum extract
- 1 tsp. orange extract
- 1 tsp. vanilla extract

directions:

- Make sure butter and sugar are at room temperature.
- Cream sugar and butter until fluffy, then add eggs one at a time, beating well after each.
- Sift flour with baking soda and salt.
- Alternate adding flour and sour cream to sugar and butter mixture. Blend in flavorings.
- Pour into greased and floured tube pan. Bake at 350 degrees for 1 ½ hours.
- Note: do not overbake. Start checking cake after about 60 to 70 minutes. Do not add more flavorings than are shown.
- If possible, try to find Moniack Castle Apricot Brandy Liqueur (Inverness.)
- This cake can stand on its own without icing, but should you desire a richer cake, add the Apricot Brandy Butter Glaze.

