



From Cate's Kitchen



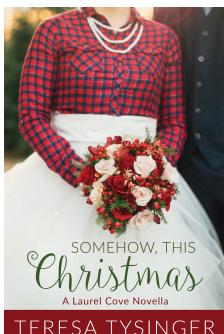
German Christmas Cake

In my Christmas novella, *Somehow, This Christmas*, Cate, Noah, and Cate's mom spend an evening in the kitchen making family cakes and confections for their wedding reception after a mishap with their wedding cake. Cate hands Noah a recipe from her Nana for their family's Christmas cake. The recipe is a nod to my own family tradition of making this "German Christmas Cake" that has been handed down through generations in my own family. We enjoy it on Christmas morning for breakfast. It's great with a cup of coffee! I hope you give it a try and enjoy with your own family.

Merry Christmas! - Teresa Tysinger

INGREDIENTS

3 cups all purpose flour
3/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup butter, softened
2 cups sugar
4 eggs
1 cup buttermilk
1 teaspoon almond extract
1 teaspoon vanilla extract
3/4 cup chocolate chips
1/2 cup chopped walnuts



DIRECTIONS

Preheat oven to 350 degrees.

Mix all ingredients, except chocolate chips and nuts, in large mixing bowl. Fold in nuts and chocolate chips. Pour into greased and floured Bundt pan (can also use two loaf pans). Bake about one hour. Cool about 10 minutes before removing from pan to finish cooling.

Optional Glaze: Whisk 2 cups confectioner's sugar, 2-4 tbs. milk and 1/2 teaspoon almond extract. Start with 2 tbs. milk and add 1 tbs. as needed to get smooth glaze. Drizzle over cake.



Somehow, This Christmas appears in the *Something Borrowed: Christmas Weddings* Collection. This and other books available at TERESATYSINGER.COM