

Ida Lou Short (Burtsfield, Kelly)'s Apricot Nectar Cake

Pre-heat oven to 350.

Ingredients:

1 box of yellow cake mix
¾ cup apricot nectar
4 egg yolks (reserve egg whites)
¾ cup, cooking oil (like Crisco)
4 egg whites, beaten stiff

For the glaze:

Juice of 2 lemons
1 ½ cups powdered sugar

Directions:

Beat first four ingredients together until well mixed, about 2 minutes.

Gently fold beaten egg whites into above mixture.

Bake in a greased and floured angel food cake pan for 50 minutes.

Cool in pan 10 minutes before removing from pan.

Combine lemon juice and powdered sugar and mix until smooth.

Punch holes in the cake with a fork or skewer and drizzle glaze over and into the cake.

About the cook:

Ida Lou Short (Burtsfield, Kelly) was born near Yatesville (Hester Gap), Lawrence County, KY, the daughter of Millard (Prater) and Laura (Aunt Laurie) Short. She was educated in the schools of Lawrence County and at Eastern Kentucky University. She began her career as a teacher in the one-room school at Morgan's Creek. She then received her nursing degree and worked as a travelling nurse with local doctors in Louisa. After being widowed at a young age, she moved to Louisville where she re-married, raised her son and worked as an obstetric nurse at the Salvation Army Home and Hospital until her retirement in the 1970s. She is remembered as a faithful Christian, devoted grandmother, great-grandmother, aunt, and family historian. She was said to be the best cook in the family.

Submitted by Vicki Barker



Ida Lou Short with niece, Vicki Barker

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Ida Lou Short, leaning against a car