

BUTTERMILK POUND CAKE

This is an excellent traditional vanilla cake with a rich, buttery taste.

(SERVINGS: 16)

Prep Time: **15 minutes**

Bake Time: **1¼ hours**

- 3 cups cake flour**
- ½ teaspoon baking soda**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- 2 cups sugar**
- 1 pound butter, melted**
- 6 large eggs**
- ½ cup buttermilk (more, if needed)**
- 2 teaspoons vanilla**

Preheat oven to 325 degrees. Grease and flour a tube or Bundt pan.

Sift flour, baking soda, and baking powder together. Stir in salt and sugar. Add butter and eggs. Beat on low. Slowly add buttermilk and vanilla. Beat on medium, increasing to high until batter is lump-free. If it seems a little thick, add a bit more buttermilk.

Pour batter into prepared pan. Bake 1 hour and 15 minutes, or until a toothpick inserted into thickest portion of cake comes out clean. Allow to sit in pan 15 to 20 minutes. Remove from pan and serve warm or let cool.

TOPPING: Great accompanied by whipped cream and caramel sauce.