



From the Kitchen of...



Southern Pound Cake



Ingredients:

For the cake:

- 3 cups all-purpose flour (for best results, use White Lily)
- 2 cups sugar (for best results, use Dixie Crystal)
- 1 tsp baking powder
- 1 tsp salt
- 1/2 tsp baking soda
- 1 cup buttermilk
- 1 cup butter or margarine, softened
- 2 tsp vanilla extract
- 4 eggs

For the butter sauce:

- 3/4 cup sugar
- 1/3 cup butter or margarine
- 3 TBSP water
- 2 tsp vanilla extract
- Powdered sugar



Instructions:

Heat oven to 325 degrees. Generously grease and flour a 12 cup bundt pan. Beat sugar, butter and eggs. Add remaining cake ingredients and beat 3 minutes on medium speed. Pour into prepared cake pan. Bake 55-70 minutes or until a toothpick comes out clean. DO NOT remove cake from pan.

In a small saucepan, combine all sauce ingredients. Cook over low heat until butter melts, stirring occasionally. Do not boil. Using long-tined fork, pierce hot cake in pan 10-15 times. Slowly pour sauce over cake. Remove cake immediately from pan AFTER sauce has been absorbed. Cool completely. Sprinkle with powdered sugar.