

## Burt's Buttery Pound Cake



Ready In: 2 hours  
Pan: Tube pan  
Bake: 350 F. 15 mins then  
325 F. 1 hr 15 mins  
Serves: 10 - 16  
Units: US



### Ingredients

- 3 cups sugar
- 1 pound butter
- 6 eggs
- 4 cups flour
- 1-1/2 teaspoons baking powder
- 2/3 cup milk
- 2 teaspoons vanilla

### Directions

#### Step 1

- Preheat oven to 350 F.
- Grease pan with wrappers from butter and dust with flour.
- Set aside.

#### Step 2

- Add softened butter to bowl of electric mixer.
- Keep mixer running.
- Add sugar and allow it to beat until very fluffy.
- Keep scraping sides of bowl.
- Add eggs, one at a time continuing to beat.
- Beat until mixture is fluffy and light in color. *This is important to the texture.*

- Add vanilla.
- Mix baking powder into the flour.
- Beat in 1/3 flour, then 1/2 milk and repeat.
- Beat for another minute until everything is incorporated and batter is smooth.
- Pour into prepared tube pan. The batter will need to be leveled as it is very thick.

**Step 3**

- Bake at 350 F. for 15 minutes, then turn down temperature to 325 F.  
Do not open door, just turn down the heat.
- Bake for additional 1 hour 15 mins or until stick comes out clean.
- After cake has cooled, remove from pan.
- Plate and sprinkle with powdered sugar.

**Note:**

- This cake can be sliced and frozen, once it has cooled for a few hours.
- Double wrap it in plastic wrap and place in freezer.
- Microwave for 5 to 6 seconds on each side.
- Allow it to rest for a minute before peeling the film off.
- Great for a fast snack or to use it in a dessert.