

## **2014 Cooking Contest Recipes**

### **Chocolate Pound Cake**

½ lb. margarine  
½ cup shortening  
3 cups sugar  
5 eggs  
1 cup milk  
3 cups plain flour  
½ tsp. baking powder  
½ tsp. salt  
4 Tbsp. cocoa  
1 Tbsp. vanilla

Cream butter, shortening and sugar. Add eggs 1 at a time and continue beating. Sift dry ingredients together, add alternating with milk. Cook in tube or bunt pan at 300 degrees for 1 ½ hours. Frost cake while still warm.

Icing:

1 stick margarine, 3 Tbsp. cocoa, 2 Tbsp. milk (I use more than this) and 1 lb. box confectioners' sugar. Melt margarine, add other ingredients and stir until desired consistency. Spread over warm cake. Mix meal, oil, eggs and corn thoroughly; fold in sour cream. Pour into greased muffin tin (12) and bake at 450 degrees for about 20 minutes. Test in the middle of bread with toothpick to be sure it is done.

Becky Martin, Russell County – First-Place Winner

### **Caramel Apple Pound Cake**

1 cup sugar  
1 ¼ cup light brown sugar (packed)  
1 ½ cup butter, melted  
4 large eggs  
1 tsp. vanilla  
3 cups all-purpose flour  
2 tsp. baking powder  
1 tsp. apple pie spice  
1 tsp. salt  
3 cups chopped Granny Smith apples  
2 tsp. ground cinnamon  
\*Requires 12 cup Bundt pan

Preheat oven to 325 degrees. In a small bowl, chop peeled apples. Then add ¼ cup brown sugar, and cinnamon. Spray fluted pan with Baker's Joy. In a large mixing bowl, mix sugar, 1 cup brown sugar and butter until combined. Add eggs one at a time. Combine flour, baking powder, apple pie spice and salt. Gradually add to sugar mixture. Spoon 1/3 of the batter into the pan, layer with ½ of the apple mixture, and continue layers, ending with batter. Bake for 1 hour and 15 minutes. Let cool 10 minutes. Remove

from pan. Let cool completely. Top with cream cheese Icing (recipe below). Garnish with caramel and walnuts.

Icing

1 (8 oz.) cream cheese

2 cups confectioners' sugar

¼ cup caramel topping

Mix cream cheese and confectioners' sugar until smooth. Gradually add caramel topping.

Lynn House, Monroe County – Second-Place Winner

### **Pound Cake Surprise**

3 cups sugar

1 cup butter

½ cup Crisco

6 eggs

3 cups all-purpose flour

½ tsp. baking powder

1 tsp. vanilla

1 cup sweet milk

Preheat oven to 325 degrees. Grease and flour tube cake pan. Cream sugar, butter, and Crisco. Add eggs beating after each addition. Sift flour and baking powder. Add dry ingredients alternately with vanilla and milk. Beat well. Bake at 325 for 1 ½ hours.

Filling:

1- 8 oz. package cream cheese

1 can Eagle Brand sweetened condensed milk

1/3 cup real lemon juice (concentrate)

1 tsp. almond extract

1 cup chopped fresh strawberries

12 oz. Cool Whip

Invert cooled cake onto serving plate. With sharp knife, carefully remove 1 inch layer from top of cake. Set aside. Make cavity in cake – reserving pieces – leaving 1 inch on bottom and 1 inch on side and center. In large bowl, beat cream cheese gradually adding condensed milk, lemon juice, and almond extract. Fold in reserved cake pieces, strawberries and 1 cup Cool Whip. Fill cavity of cake with strawberry mixture and replace top of cake. Chill 3 hours. Frost with remaining cool whip and garnish with fresh strawberries.

Pauline Morris, Jefferson County – THIRD-PLACE WINNER

### **Tropical Pineapple Kumquat Pound Cake**

1 1/3 cup oil

2 cups sugar

3 eggs  
3 cups plain flour  
2 tsp. baking soda  
1 tsp. salt  
1 tsp. vanilla  
1 large can crushed pineapple (drained)  
1 ½ cup chopped kumquats  
1 cup chopped nuts

Cream together oil, sugar, eggs and vanilla. Sift together flour, baking soda and salt. Add to creamed mixture. Fold in pineapple, kumquats and nuts. Pour into prepared 10" tube pan and bake at 350 degrees for 1 hour. Yields 10-12 servings

Icing:

1 8 oz. package cream cheese, softened  
½ cup butter, softened  
1 16 oz. package powdered sugar, sifted  
1 tsp. vanilla  
Sliced strawberries  
Toasted pecans

Combine cream cheese and butter, beat until smooth. Add powdered sugar and vanilla, beat until smooth. Frost cake and garnish with sliced strawberries and toasted pecans.

Jean Fontaine, Baldwin County

### **Pixie Pound Cake**

1 cup vegetable shortening (Crisco)  
½ cup butter  
3 cups sugar  
6 eggs  
3 ¼ cups flour (plain)  
1 level tsp. baking powder  
½ tsp. salt  
1 cup milk  
1 tsp. vanilla  
½ tsp. lemon flavoring

Cream shortening, butter, and sugar together. Add eggs one at a time, beating after each addition. Sift flour, baking powder, and salt together and add alternately with milk. Add flavoring and beat thoroughly. Bake in 10 inch tube pan for 1 ½ hours at 350 degrees. Do not look at cake for first hour. As soon as cake is removed from oven, pour syrup slowly over top of cake. Cool slightly and remove from pan. Let cake cool completely in pan before removing. Garnish if desired.

Syrup

3 tbsp. butter

1 cup sugar  
Juice of 1 lemon with enough water to make ½ cup  
2 tsp. grated lemon rind, optional  
Mix together and heat until butter and sugar are melted.

Edwina Dykes, Barbour County

### **Strawberry Swirl Pound Cake**

1 ½ cups butter, softened  
3 cups sugar  
1 (8 oz.) package cream cheese, softened  
6 large eggs  
3 cups all-purpose flour  
1 ½ tsp. vanilla extract  
1 tsp. lemon zest  
2/3 cup strawberry swirl  
1 (6 inch) wooden skewer

#### Strawberry Swirl

2 cups strawberries (about 1 lb.) quartered  
1/3 cup sugar  
½ cup water  
2 tsp. lemon juice  
1 tbsp. corn starch

Combine the water, strawberries, sugar, and lemon juice in a large saucepan on high heat. Stir and bring up to a boil. After the mixture begins to boil, reduce the heat to medium low. Cook for 5-8 minutes, until the strawberries have completely broken down. As the strawberries soften, use a potato masher to break up the berries. Meanwhile, whisk the cornstarch with 3 tablespoons of water in a small bowl. Then, pour into the strawberries. Increase heat to high, and continue to whisk the mixture until it thickens and the cornstarch becomes clear and loses its cloudy appearance, approximately 3-5 minutes. Remove from heat, and pour into separate bowl to cool down. Use ¾ a cup to swirl in the cake. Pour any leftovers on top of the cake.

Set oven to 350 degrees. Beat butter at medium speed until creamy. Gradually add sugar, beating at medium speed until fluffy. Add cream cheese, beating until creamy. Add eggs, 1 at a time, beating until blended after each addition. Scrape down the sides of the bowl. Gradually add flour to butter mixture. Beat at low speed until blended after each addition, stopping to scrape bowl as needed. Stir in the lemon zest, and vanilla extract. Pour 1/3 of batter into a greased and floured 10 inch 14 cup tube pan (about 2 2/3 cups batter). Dollop 8 rounded teaspoons of strawberry swirl over batter, and swirl with skewer. Repeat once, and top with remaining third of batter. Bake at 350 degrees for 1 hour to 1 hour and 10 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan to wire rack.

Stephanie Miller, Blount County

### **Baptist Pound Cake**

½ cup Crisco  
3 cups sugar  
1 cup milk  
1 stick butter  
5 eggs  
1 tsp. vanilla  
½ tsp. baking powder  
3 cups plain flour  
Pinch of salt

Sift flour, baking powder, and salt. Cream sugar, butter, and Crisco. Add eggs – one at a time, beating after each. Add dry ingredients alternating with milk and vanilla. Beat for however long. Grease and flour a Bundt or angel food pan. . Bake for 1 hour and 15 minutes at 300 – 325 degrees.

Dianne Agnew, Bullock County

### **Blueberry Pound Cake**

2 sticks butter, softened  
1 stick margarine, softened  
1 (8 oz.) cream cheese, softened  
3 cups sugar  
6 large eggs  
3 cups all-purpose flour, plus about ½ cup for dredging berries  
2 tsp. vanilla  
1 pint fresh or frozen blueberries

Cream together butter, margarine, and cream cheese. Gradually add sugar. Add eggs, mix well, add vanilla, and flour. Dredge berries to coat and fold gently into batter. Lightly spray a tube pan with Baker's Joy. Bake at 325 degrees for 1 hour and 30 minutes. Cool in pan for 10 minutes, turn out of pan on rack and completely cool.

Wanda Stinson, Butler County

### **Caramel Nut Pound Cake**

1 cup butter  
½ cup shortening  
1 (16oz) box light brown sugar  
1 cup white sugar

5 eggs  
½ tsp. salt  
½ tsp. baking powder  
3 cups sifted all-purpose flour  
1 cup milk  
1 tbsp. vanilla extract  
1 cup pecan meal

Using large bowl: cream butter, shortening and brown sugar, thoroughly. Gradually add white sugar. Add eggs, one at a time, beating after each. Sift salt, flour and baking powder together and add to mixture alternately with milk. Blend in vanilla. Fold in pecan meal. Spread batter in a greased and floured 10-inch tube pan. Bake at 325 degrees for 1 ¼ to 1 ½ hours (or until cake is done). Cool in pan 15 minutes. Turn on wire rack to cool completely. Cake may be iced and garnished with pecan halves or eaten "as is."

Icing:

1 cup powdered sugar  
2 to 3 tbsps. Water (or desired consistency)  
Drizzle the icing over the cake.

Linda Loveless, Calhoun County

### **Chocolate Pound Cake with Real Fudge Icing**

½ lb. butter or margarine  
½ cup shortening  
3 cups sugar  
3 cups cake flour  
5 eggs  
¼ tsp. baking powder  
½ cup cocoa  
1 tsp. vanilla  
1 ¼ cups sweet milk

Cream butter, shortening, and sugar. Sift dry ingredients together. Add dry ingredients and milk alternately about 1 to 3 times beating constantly. Add eggs 1 at a time. Add vanilla and pour batter into greased and floured tube pan. Bake for 1 hour and 25 minutes at 300 degrees.

Real fudge icing:

2 cups sugar  
¼ tsp. salt  
½ cup shortening  
¼ cup cocoa  
2/3 cup sweet milk  
1 tsp. vanilla

Mix all ingredients together, except vanilla. Boil rapidly for exactly 2 minutes, stirring constantly. Remove from heat and add vanilla. Pour into mixer and beat exactly 5 minutes. Frost cooled chocolate pound cake.

Elizabeth Langley, Chambers County

### **German Chocolate Pound Cake**

1 ½ cups butter, softened  
1 (8 oz. pkg.) cream cheese, softened  
3 cups sugar  
6 large eggs  
1 (4 oz. pkg.) german chocolate, melted and cooled  
3 cups all-purpose flour  
1/8 tsp. salt  
2 tbsp. cocoa  
1 tbsp. vanilla extract

Beat butter and cream cheese with an electric mixer until light and creamy. Add sugar, beating well. Add eggs one at a time, beating just until yellow disappears. Blend in cooled melted chocolate. Combine flour, salt, and cocoa. Sift onto was paper. Add gradually to butter mixture, beating until blended after each addition. Stir in vanilla. Bake in a greased and floured tube pan in a pre-heated oven at 300 degrees for 1 hour and 35 minutes or until a wooden pick comes out clean. Cool in pan 15 minutes. Remove from pan and cool completely on a wire rack.

Coconut-pecan frosting:

1 (5 oz.) can evaporated milk  
¾ cup sugar  
½ cup butter  
2 egg yolks  
1 ½ cups sweetened flaked coconut  
¾ cup chopped pecans, toasted

In a medium saucepan, combine milk, sugar, butter, and egg yolks. Cook over medium heat, stirring constantly until thickened and golden brown, approximately 15 minutes. Remove from heat; stir in coconut and pecans. Spread on top of cake. Garnish with melted chocolate.

Dawn East, Cherokee County

### **Cream Cheese Pound Cake**

1 (8 oz.) package cream cheese, softened  
1 ½ cups butter (3 sticks)

3 cups white sugar  
6 large eggs  
3 cups all-purpose flour  
1 tsp. vanilla extract

Preheat oven to 350 degrees. Grease and sugar a 10 inch tube pan. In a large mixing bowl cream softened butter and cream cheese until smooth. Gradually add sugar, mixing well. Add eggs one at a time beating well after each addition. Add flour all at one time – mix in – add vanilla. Pour into prepared pan. Bake for 1 hour and 10 minutes or until toothpick inserted into center of cake comes out clean. Remove cake from oven and cool for about 20 minutes to set. Remove cake from pan onto your favorite cake plate and enjoy!

Peggy Givens, Choctaw County

### **Chocolate Pound Cake**

½ pound pure butter  
½ cup butter shortening  
3 cups sugar  
5 large eggs  
3 cups all-purpose flour  
½ tsp. baking powder  
½ tsp. salt  
4 heaping tsp. cocoa  
1 cup milk  
1 tbsp. vanilla

Cream butter, shortening, and sugar together thoroughly. Add eggs, one at a time, beating well after each. Sift together flour, baking powder, salt & cocoa. Add sifted dry ingredients alternately with milk, starting and ending with dry ingredients. Add vanilla. Bake in 10" tube cake pan (lined with foil, greased and floured) at 350 degrees for 15 minutes, then bake at 325 degrees oven for one hour and twenty minutes. It will be done when you can stick a toothpick into the cake and it comes out clean. Do Not Under Cook! Cooking time may vary. Ice cake while warm, but not while hot, with the following recipe:

Icing:

½ stick pure butter  
1 cup sifted confectioners' sugar (added gradually – may need a little more)  
1 heaping tbsp. cocoa  
2 or 3 tbsps. Hot coffee  
1 tsp. vanilla

In the mixer cream butter; sift sugar and cocoa. Add sugar, cocoa and "Hot Coffee" to the butter. Mix well and add vanilla. This mixture should be just a little thick so when you pour it on the warm cake you can spread with a knife. Spread on pound cake while cake is still warm.

Cheryl Morgan, Clarke County



### **Ginger Ale Pound Cake**

½ cup Crisco shortening  
3 cups all-purpose flour  
2 sticks butter  
5 large eggs  
2 ½ cups sugar  
¾ cup ginger ale  
½ tsp. salt  
2 tsps. Vanilla  
2 tsps. Lemon flavoring

Preheat oven to 325 degrees. Generously grease pan with Crisco and dust with flour. In a large mixing bowl, beat butter and Crisco until creamy. Add eggs, one at a time. Mix in sugar. Alternating between the two, add flour and ginger ale. Then add salt, vanilla, and lemon flavoring. Continue to beating for 5 minutes. Pour mixture into pan and bake for 90 minutes (resist opening the oven door while baking). Remove cake and set on a wire rack until cooled (15-20 minutes). Put a plate on top of the open side of the pan and flip it upside down. The cake should drop out.

Patricia Satterfield, Clay County

### **Coconut Pound Cake**

2 cups butter  
2 cups sugar  
5 eggs  
1 tsp. coconut flavoring  
2 cups self-rising flour  
1 cup buttermilk  
1 cup shredded coconut

Cream butter and sugar together, then add eggs one at a time, mixing well between each. Add coconut flavoring and stir. Next add the flour and buttermilk; alternating and mixing until all is blended. Stir in the one cup of shredded coconut. Pour in prepared pan and bake at 350 degrees for around 25 minutes or until done.

Glaze:

½ cup water  
1 cup sugar  
1 tsp. coconut flavoring  
Some more shredded coconut

Heat water and sugar over heat until you have a simple syrup. Remove from heat, stir in coconut flavoring. Pour over cake. Top with shredded coconut.

Glenda Cardwell, Coosa County

### **Chocolate Pound Cake**

½ lb. butter (2 sticks)  
½ cup shortening (Crisco)  
3 cups sugar  
5 eggs  
3 cups flour or 1 cup self-rising and 2 cups plain (omit baking powder and salt when using self-rising flour)  
½ tsp. Baking powder  
½ tsp. salt  
4 tbsp. cocoa  
1 cup milk  
1 tbsp. vanilla flavoring

Cream butter & shortening then add sugar and cream really well. Add eggs one at a time until mixed. Sift dry ingredients together and add alternately with milk. Add vanilla and bake in tube pan for 90 minutes at 325 degrees.

Frosting:

¼ cup butter (1 stick)  
1 box powdered sugar  
2 tbsp. cocoa  
1 tsp. vanilla flavoring  
2 to 3 tbsp. milk as needed

Mix ingredients until creamy. May cover cake while hot.

Dorothy Cook, Crenshaw County

### **Apple Dapple Pound Cake**

3 cups sifted self-rising flour  
1 ½ cups chopped pecans  
1 cup oil  
2 cups of sugar  
3 eggs  
2 tsp. vanilla  
3 cups raw apples, chopped fine

Mix oil, sugar, eggs, and vanilla. Add sifted flour to 1<sup>st</sup> mixture. Fold in pecans and apples. Bake in a bundt pan at 350 degrees for 1 hour.

Sauce:

1 cup brown sugar  
¼ cup milk  
¼ cup butter

Mix and cook 3 minutes. Pour over cake while cake is hot. Let cake cool before removing. Garnish with apples and pecans.

Terri Gilley, Cullman County

### **Berry Creamy Pound Cake**

1 can blueberry pie filling  
3 sticks butter  
8 oz. cream cheese  
3 cups sugar  
6 eggs  
3 cups cake flour  
1 tbsp. vanilla  
1 ½ cups confectioners' sugar  
4 tbsp. milk  
½ tsp. vanilla

Preheat oven to 300 degrees. Strain blueberries through a colander. Save filling for glaze. Beat softened butter and cream cheese with sugar. Add eggs, beat. Mix in flour and vanilla. Spray bundt pan very well with cooking spray. Spoon in enough cake batter to cover the bottom, swirl in 1/3 of blueberries, cover with batter, repeat. Cover top with batter. Bake 1 hour and 30 minutes. Cool. Make glaze by mixing confectioners' sugar, milk, and vanilla. Drizzle over cake, and then drizzle reserved pie filling.

Lyn McDaniel, Dale County

### **Madam Morsel Pound Cake**

1 box (16.5 oz.) butter golden cake mix  
1 box (3.4 oz.) instant pistachio pudding mix  
1 cup canola or vegetable oil  
1 tbsp. pure vanilla  
4 large eggs  
1/4 cup water  
1 cup sour cream, regular or light  
1 ½ cup milk chocolate morsels

Preheat oven to 325 degrees. Grease and lightly flour a tube or bundt pan. Mix cake mix, pudding, oil, vanilla, eggs, and water until smooth and well blended. Fold in sour cream and milk chocolate morsels. Bake approximately 1 hour or until done. Cool on baking rack 10-15 minutes before removing from pan. Dust with powdered sugar if desired. Serves 12

Patty Lambrecht, Elmore County

### **Coconut – Black Walnut Pound Cake**

2 cups sugar  
1 cup salad oil  
4 eggs, beaten  
3 cups all-purpose flour  
½ tsp. salt  
½ tsp. soda  
½ tsp. baking powder  
1 cup buttermilk  
1 cup chopped black walnuts  
1 cup flaked coconut  
2 tsp. coconut extract  
Coconut Syrup

Combine sugar, salad oil, and eggs; beat well. Combine dry ingredients; add sugar mixture alternately with buttermilk, beating well after each addition. Stir in nuts, coconut, and flavorings. Pour batter into a well-greased and floured 10 inch tube pan. Bake at 325 degrees for 1 hour and 5 minutes or until cake tests done. Pour hot Coconut Syrup over hot cake. Allow cake to remain in pan 4 hours to absorb syrup. Wrap well. (Cake will be very moist)

#### **Coconut Syrup:**

1 cup sugar  
½ cup water  
2 tbsp. butter or margarine  
1 tsp. coconut extract

Combine sugar, water, & butter in a saucepan. Bring to a boil and boil for 5 minutes. Remove from heat; stir in flavoring.

Linda Burnett, Etowah County

### **French Vanilla Pound Cake**

1 box white cake mix  
1 French Vanilla instant pudding

Use directions on box except substituting milk for water. Add the pudding mix with the cake mix. Use a tube or bunt pan. Bake 45-50 minutes at 350 degrees.

#### **Sauce:**

½ cup buttermilk  
½ tsp. Soda  
1 cup sugar  
¾ cup margarine

Cook mixture to soft ball stage. Beat until slightly cooled and pour over cake.

Mary Tucker, Fayette County

### **Peaches and Cream Pound Cake**

1 ½ cups oil  
2 cups sugar  
3 eggs  
2 tsp. vanilla extract  
3 cups self-rising flour  
3 cups finely chopped fresh yellow peaches  
1 (3 oz.) package cream cheese  
5 tsp. peach juice puree  
1 ½ cups powdered sugar

Preheat oven to 350 degrees. Mix first 6 ingredients in order. Pour into greased Bundt pan. Bake 1 hour. Cool 10 minutes in pan. Place on cooling rack to cool completely. Mix last 3 ingredients well and spoon over cake when cooled.

Shannon Murray, Franklin County

### **Ree's Lemon/Orange Cream Cheese Pound Cake**

1 8 oz. package cream cheese  
3 sticks oleo  
3 cups sugar  
3 cups cake flour  
¼ tsp. orange zest  
6 eggs  
1 tsp. lemon flavoring  
1 tsp. orange flavoring  
Dash of salt  
¼ tsp. of lemon zest

Let oleo and cream cheese soften to room temperature. Cream with sugar; add eggs, flour, orange & lemon flavoring, zest, & salt. Put in a greased and floured tube pan. Place in a cold oven 300 degrees for 2 hours or until done.

Glaze:

¼ cup granulated sugar  
2 tbsp. of lemon juice  
2 tbsp. orange juice  
Brush on cool cake.

Frosting:

1 cup powdered sugar  
1 tbsp. orange juice

1 tsp. orange zest (optional)

1 tbsp. milk

1 tbsp. lemon juice

1 tsp. lemon zest (optional)

Mix and put in a storage bag, cut off one end and frost top and sides of cake. Garnish with orange and lemon slices (optional).

Teresa Revels, Geneva County

### **Aunt Jean's Whipping Cream Pound Cake with Chocolate Icing**

½ cup butter Crisco

2 sticks Blue Bonnet margarine

½ pint whipping cream

6 large eggs

\*All ingredients above should be room temperature

3 cups sugar

3 cups plain flour (White Lily)

1 tbsp. vanilla extract

Beat the sugar, margarine and Crisco at medium speed with an electric mixer until light and fluffy, about 5 minutes. Be sure to scrape down the sides of the bowl occasionally to incorporate all the sugar into the butter and Crisco. Add the eggs, one at a time, beating just until yellow disappears. Add ¼ of the flour mixture and the cream in this fashion, alternating them and ending with the flour mixture. Add the vanilla extract. Mix until incorporated and scrape the sides of the bowl down occasionally. Spoon batter into a greased 10 inch Bundt pan sprayed with Bakers Joy (baking spray with flour). Place in a cold oven, set the oven temperature at 275 degrees, and bake without opening the oven door for 1 hour and 30 minutes or until a long wooden pick inserted in center comes out clean. Let cake cool in the pan for 15 minutes, then invert it onto a cake plate. For the real treat, drizzle chocolate icing over warm cake. Serve yourself a slice while it's still warm.

Icing

2 cups sugar

2 tbsp. Hershey's Cocoa (natural unsweetened)

1 stick Blue Bonnet margarine

1 small can of evaporated milk

5 large marshmallows

Combine sugar and cocoa, add to butter and then add milk. Bring to a boil, cooking for 5 minutes, add marshmallows whisk until melted. Take off heat, cool by whipping until spreading consistency. Drizzle over warm cake.

Jacqueline King, Houston County

### **Fresh Apple Cake**

1 ½ cups oil

1 ½ cups sugar  
2 eggs  
2 tsp. vanilla  
3 cups plain flour  
1 cup chopped pecans  
3 cups chopped peeled apples  
Glaze

In a mixing bowl, combine oil, sugar, eggs, and vanilla, mixing well. Mix in flour. Fold in pecans and apples. Pour into a greased and floured 10 inch tube pan. Bake at 350 degrees for 1 hour. Immediately pour hot Glaze over hot cake in pan. Leave in pan 1 hour. Remove from pan and turn upright to cool.

Glaze:

1 cup brown sugar  
1 stick margarine  
¼ cup milk  
1 tsp. vanilla

Combine all ingredients in a saucepan. Bring to a boil and boil for 1 minute.

Alta Hughes, Jackson County

### **Cream Cheese Pound Cake**

1 stick oleo  
1 (8 oz.) pkg. cream cheese  
6 large eggs  
2 tsp. vanilla  
2 sticks butter  
3 cups sugar  
3 cups sifted cake flour  
Strawberries and glaze

Cream softened oleo, butter, and cream cheese. Slowly add and cream sugar then eggs (add 1 at a time). Mix well then add sifted flour slowly. Add vanilla last. Grease and lightly sugar 10 inch tube or Bundt pan. Place cake in cold oven. Bake 1 and a half hours on 285 degrees. Do not open oven door while baking. Cool 20 minutes in pan before removing. Serve and garnish with strawberries and glaze. **Note:** Cake will have crust that is supposed to crack and be flakey. Make sure you use cake flour. Plain or self-rising flour will not work.

Cindy Foster, Lamar County

### **Sour Cream Pound Cake**

½ lb. butter

3 cups sugar  
3 cups flour  
6 eggs  
½ pint sour cream  
¼ tsp. baking soda  
½ tsp. vanilla  
½ tsp. lemon juice

Cream butter and sugar well. Separate eggs, using yolks one at a time. Add flour, baking soda, sour cream, & flavorings. Beat egg whites and fold in batter with a spoon. Bake in a tube cake pan for 1 ½ hrs. at 300 degrees.

Melissa Brooks, Lauderdale County

### **Blueberry Banana Pound Cake**

1 ½ cups canola oil  
2 ½ cups sugar  
3 eggs  
2 cups all-purpose flour  
1 cup oat flour  
1 tsp. baking soda  
¾ tsp. salt  
½ cup buttermilk  
2 bananas, mashed  
1 ½ tsp. vanilla  
1 cup walnuts or pecans  
¾ cup blueberries

Mix oil, sugar and eggs. Add flour, baking soda, salt and mix together. Add buttermilk, bananas, and vanilla. Toss in nuts and blueberries. Bake in a greased tube pan at 325 for approximately 1 hour and 25 minutes.

Jamie Lazenby, Lee County

### **Coconut Pound Cake**

1 coconut supreme cake mix (Duncan Hines)  
1 small cheesecake instant pudding mix  
1 cup coconut milk  
4 eggs  
1 cup water  
1/3 cup vegetable oil

Mix all together, pour into greased and floured tube pan. Bake at 350 degrees for about 50 minutes.



Glaze:

1 ½ cup powdered sugar

2 tsp. coconut extract

1 to 1 ½ Tbsp. milk (or more for desired consistency)

Whisk together then pour over warm cake. Sprinkle shredded coconut over top.

April Lewis, Limestone County

### **Caramel Covered Toffee Pound Cake**

1 ½ cups butter

2 cups packed brown sugar

1 cup sugar

5 eggs

½ tsp. vanilla extract

3 cups flour

1 tsp. baking powder

½ tsp. salt

1 cup heavy cream

8 oz. toffee chips

Preheat oven to 325 degrees. Grease a Bundt pan with nonstick spray. Beat butter until creamy, add sugars and beat until fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. In another bowl, combine flour, baking powder, and salt. Add dry mix and cream to batter and beat until just combined. Stir in toffee chips. Spoon batter into prepared pan and bake 1 hour 25 minutes. Cover cake with foil while baking to prevent excess browning. Cool.

Caramel sauce:

14 oz. sweetened condensed milk

1 cup packed brown sugar

2 tbsp. butter

½ tsp. vanilla extract

In a saucepan, combine sweetened condensed milk and brown sugar. Bring to a boil over medium-high heat, whisking frequently. Reduce heat and simmer for 8 minutes, whisking frequently. Remove from heat and whisk in butter and vanilla. Let cool for 5 minutes. Pour warm caramel sauce over cooled cake.

Jessica Freeland, Mobile County

### **Almond Crusted Pound Cake**

2/3 cup sliced almonds, divided

3 cups plain flour

¼ tsp. soda

1 cup butter (2 sticks)

2  $\frac{3}{4}$  cups sugar  
6 eggs  
3 Tbsp. amaretto (almond liqueur)  
1 tsp. vanilla  
1 cup sour cream

Have ingredients at room temperature. Preheat oven to 325 degrees. Grease 12 cup tube pan or Bundt pan. Sprinkle bottom of greased pan with  $\frac{1}{3}$  cup sliced almonds. Set pan aside. Sift flour twice then sift once with baking soda. Set aside. Cream 2 sticks butter in mixer. Gradually add sugar. Add eggs one at a time. Add vanilla and amaretto. At low speed gradually add  $\frac{1}{3}$  of flour mixture then add  $\frac{1}{2}$  of sour cream beating at low speed. Continue adding the flour and sour cream alternating between the two ingredients. Slowly pour batter into prepared Bundt pan, stopping to add part of the remaining almonds to sides of pan. Sprinkle top of batter with remaining sliced almonds. Bake at 325 degrees for 1 hour and 5 minutes or until inserted tooth pick comes out clean. Remove cake from oven. Cool slightly and then turn cake onto wire rack to cool for 15 minutes.

Amaretto Glaze:

$\frac{1}{3}$  cup sliced almonds  
4 Tbsp. butter  
 $\frac{3}{4}$  cup sugar  
2 Tbsp. corn syrup  
 $\frac{1}{4}$  cup amaretto

Begin making glaze by toasting almonds at 350 degrees for 6-8 minutes, stirring after 3 minutes. Be careful not to brown; the almonds should be light brown in color. Remove almonds from pan to prevent further cooking. In a small sauce pan, bring butter, sugar, amaretto, and corn syrup to a boil over medium heat while slowly stirring. Reduce heat to low and boil for 5 minutes, stirring constantly. Stir in toasted almonds. Allow glaze to cool slightly. Place cake on cake platter. While cake is still warm slowly spoon glaze over warm cake. Cool completely before slicing.

Frances Ard, Montgomery County

### **Sour Cream Pound Cake**

$\frac{1}{2}$  cup Crisco  
2 sticks butter  
3 cups sugar  
6 eggs  
3 cups plain flour  
1 (8 oz.) package sour cream  
1 tsp. salt  
 $\frac{1}{4}$  tsp. baking soda  
1 tsp. vanilla flavoring

Cream butter until light. Add Sugar. Beat well after each addition. Sift flour, then measure. Add salt and baking soda. Add flour alternately with sour cream. Add flavoring. Grease a 10 inch tube pan; flour lightly. Pour mixture into pans. Do not preheat oven. Place in cold oven. Bake 1 hour and 15 minutes at 300 degrees. Then increase temperature to 325 degrees for 15 more minutes.

DiAnn Townley, Randolph County

### **County Pound Cake**

1 cup butter or margarine  
3 cups sugar  
½ tsp. salt  
½ cup salad oil  
5 large eggs  
1 tsp. baking powder  
¼ tsp. vanilla extract  
¼ tsp. butter extract  
1 cup sweet milk  
3 2/3 cups all-purpose flour

Cream butter, add sugar, and cream well together. Add salad oil (about 2 tps. at a time). Add eggs, one at a time, beating after each addition. Add flavoring and salt. Add milk and flour (with baking powder mixed in) alternately. Beat well. Bake in a greased tube pan at 325 degrees for 1 hour and 25 minutes. Remove from pan and cool on cake rack.

### **Caramel Sauce Topping (yield: 2 cups)**

½ cup butter or margarine  
1 ¼ cups firmly packed brown sugar  
2 tbsps. Light corn syrup  
½ cup whipping cream

Melt butter in small heavy saucepan over low heat; add brown sugar and corn syrup. Bring to a boil; cook, stirring constantly, for 1 minute or until sugar dissolves. Gradually add whipping cream; return to a boil. Remove from heat. Add powdered sugar for consistency.

Ruby Nuss, St. Clair County

### **Nancy's Orange Blossom Cake**

1 (18.25 oz.) package orange cake mix  
4 large eggs  
½ cup sugar  
1 (5.9 oz.) package vanilla instant pudding mix  
1 cup vegetable oil  
¼ cup vodka  
½ cup Grand Marnier orange liqueur, divided  
½ cup sifted powdered sugar  
Sifted powdered sugar

Combine first six ingredients in a large mixing bowl; add ¼ cup liqueur. Beat at a low speed with an electric mixer 1 minute; increase speed to medium and beat 4 more minutes. Pour batter into a greased floured 12-cup tube or bundt pan. Bake at 350 degrees for 50 to 60 minutes or until a long wooden

skewer inserted in center comes out clean. Cool in pan on a wire rack 15 minutes, invert onto a serving plate.

Combine remaining  $\frac{1}{4}$  cup liqueur and  $\frac{1}{2}$  cup powdered sugar, stirring until smooth. Prick warm cake at 1-inch intervals with a long wooden skewer. Brush liqueur mixture over top and sides of cake; cool completely. Sprinkle additional powdered sugar over cake. Yield 1 (10 inch) cake.

Lolita Smith, Sumter County

### **5-Flavor Punchbowl Pound Cake**

1 cup butter, softened  
3 cups all-purpose flour  
3 cups sugar  
5 large eggs  
1  $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
1 cup whole buttermilk  
1 tsp. lemon zest  
1 tsp. orange zest  
1 tsp. vanilla extract  
 $\frac{1}{4}$  tsp. almond extract  
 $\frac{1}{4}$  tsp. coconut extract

Preheat oven to 325 degrees. Grease and flour a 12 to 15 cup tube pan. In a large bowl, beat the butter at medium speed with a mixer until creamy, about 2 minutes. Add the sugar and beat until fluffy, about 5 minutes. Add the eggs, one at a time, beating one minute after each addition. In a medium bowl, combine the flour, baking powder and salt. Gradually add to the butter mixture alternately with the buttermilk, beginning and ending with the flour mixture, beating just until combined after each addition. Stir in the extracts and zests. Pour the batter into the prepared pan. Bake until a long wooden pick inserted in center comes out clean, about 1 hour and 15 minutes. Let cool in the pan on a wire rack for 10 minutes. Remove from the pan, and cool completely on a wire rack.

Ingredients added to the Punch Bowl

1 (3.4 oz.) package instant cream of coconut pudding mix  
1 to 2 pints strawberries  
1 cup heavy whipping cream  
2 tbsp. sugar  
1 (20 oz.) can crushed pineapple, drained  
3 medium bananas, sliced

Prepare the pudding mix according to package directions. Remove half the strawberries from the pint container and mash. Reserve 2 whole strawberries for garnish and slice the remaining whole strawberries. Toss together the strawberry slices with the mashed strawberries. With a blender, whip together the heavy whipping cream and sugar until you get soft peaks. Set aside. Use only half of the cooled pound cake and cut it into 1 inch cubes; enjoy the remaining half. In a punch bowl, arrange half the cubed pound cake pieces on the bottom. Place some of the strawberries around the edge of bowl and on top of the pound cake pieces. Spoon the prepared pudding over the pound cake pieces in the

punch bowl. Layer with pineapple, bananas, the remaining half of the pound cake pieces and the remaining strawberries. Top with the whipped cream. Garnish with the reserved whole strawberries.

Susan Sarro, Talladega County

### **Maw Maw's Pound Cake**

½ lb. butter, softened  
3 cups sugar  
6 egg yolks, beaten  
3 cups all-purpose flour  
1 (8 oz.) sour cream  
¼ tsp. baking soda  
6 egg whites  
1 tsp. vanilla  
1 tbsp. almond or lemon extract (I use almond)  
Pinch of salt

Cream butter and sugar, add egg yolks. Combine flour and salt, sift 3 times. Combine sour cream and soda. Add flour and sour cream alternately with creamed mixture. Fold in egg whites and flavorings. Spoon batter into 10" greased and lightly floured tube pan. Bake at 300 degrees for 1 ½ hours.

Vickie Watkins, Tallapoosa County