

Million Dollar Pound Cake



This is the absolute best pound cake I've ever tried. And it is pretty easy to make. The name is fitting because it is so rich. Our favorite way to eat this cake is smothered in strawberries and real whipping cream. But you could ladle hot fudge sauce, or caramel sauce over the cake and finish with some vanilla bean ice cream. And if you choose, this cake can certainly stand alone.

Million Dollar Players:

- 2 cups softened, real salted butter (no substitutions, and yes 2 cups = 1 pound or 4 sticks of butter)
- 3 cups sugar
- 6 eggs
- 4 cups all purpose flour
- $\frac{3}{4}$ cup milk
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract

How to:

Cream butter. Gradually add the sugar and beat well. Add eggs one at a time, beating after each addition. Add flour alternately with the milk, starting and ending with the flour, mixing until just blended after each addition. Stir in vanilla and almond extract. Pour batter into a 10" tube or bunt pan. Bake at 300 degrees for 1 hour and 40 minutes or until toothpick test proves the cake is done. Cool 15 minutes

I placed a bowl of water in the oven while the cake was cooking to keep the cake moist.