



Pound Cake

Ingredients

- 1 cup unsalted butter softened
- ½ cup butter-flavored shortening
- 3 cups granulated sugar
- 5 large eggs room temperature
- 1 tsp. vanilla extract
- 1 tsp. lemon extract
- 3 cups all-purpose flour sifted
- ½ tsp. salt
- ¼ cup heavy whipping cream
- 1 cup 7-Up soda
- ½ cup all-purpose flour (for bundt pan coating)

GLAZE (optional)

- 1 cup powdered sugar
- 2 tablespoons 7-up Mix together until all powdered sugar is dissolved

1. Preheat oven to 325 F.
2. Generously grease and lightly flour a bundt pan. Set aside.
3. In a large bowl, cream together butter, shortening and sugar.
4. Mix in the eggs one at a time.
5. Fold in the vanilla extract and lemon extract.
6. Gradually add in the flour and salt and mix until combined.
7. Mix in the heavy whipping cream and 7-up until well combined and batter is fluffy.
8. Spoon batter into bundt pan.
9. Bake for 1 hour and 10-15 minutes (check after the 1-hour mark) or until knife inserted into middle comes out clean.
10. Let cake sit in pan until pan is warm to the touch.
11. Remove from pan and place on a cooling rack until completely cooled.
12. Drizzle with 7-up glaze if desired.
13. *This cake can also serve as the base for a delicious fruit shortcake. Top with fresh strawberries, a scoop of vanilla ice-cream and a dollop of whipped cream.

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