

Fall Spiced Pound Cake



Ingredients

- 3 sticks of unsalted butter
- 6 eggs
- 3 cups of cake flour
- 1 lb sifted powdered sugar
- 1 1/4 tsp vanilla extract
- 1 tsp ground nutmeg
- 1/2 tsp ground cinnamon

Directions

1. Preheat the oven to 325F.
2. In a large bowl, mix together butter and sugar until reaching a cream texture.
3. Once butter is creamed, add in: nutmeg, cinnamon, and vanilla extract.
4. Next stir in eggs and flour until evenly mixed.
5. Grease a 10" x 4" round pan and add in mixture.
6. Bake for 1 hour and 30 minutes.
7. Once cooked, allow to cool for 15 minutes before consuming.

 Skill Level: MODERATE

Servings: 16

Serving Size: 1 slice of cake

Nutrition Facts / Per Serving:

Calories 298
Sodium 98 mg
Carbohydrates 393 g
Protein 4 g
Potassium 80 mg
Phosphorus 70 mg