

# Apple Pound Cake

EXTRA-LARGE 12 CUP TUBEPAN REQUIRED  
2 CUPS SALTED BUTTER (ROOM TEMPERATURE)  
2 CUPS GRANULATED SUGAR  
8 RAW EGGS  
1 1/2 TSP. BAKING POWDER  
1/2 CUP HALF AND HALF OR MILK  
1 TSP. SALT  
4 CUPS ALL-PURPOSE FLOUR (WHITE LILY)  
3 TSP. VANILLA FLAVORING  
2 TSP. APPLE PIE SPICE OR CINNAMON  
21 oz. CAN APPLE PIE FILLING (CHOP APPLE SLICES)

Preheat the oven to 300 degrees. Using an electric mixer and mixing bowl, mix butter 3 minutes. Add sugar and mix until fluffy. Add eggs one at a time, mixing in between each addition. Add baking powder & salt. Add 1 cup flour. Add milk & flavorings. Add remaining flour. Mix on medium low speed for 2 minutes. Add pie filling and mix well.

Fruit Topping OPTIONAL: Melt 1/2 CUP BUTTER and pour into bottom of tube pan. Sprinkle well with brown sugar and then line sliced apples around the bottom of pan (I used honey crisp apples). Spray tube pan well with bakers cooking spray then add cake batter up to 3/4 full.

Bake for 70 minutes at 300 degrees or until a toothpick comes out clean. Flip cake out immediately if you made the fruit topping.