

My Layered Pound Cake

Recipe Pictured on Page: 69

8" or 9" ROUND CAKE PANS
8 RAW EGGS (SEPARATED)
1 1/2 CUP SALTED BUTTER (ROOM TEMP)
2 1/2 CUPS GRANULATED SUGAR
3 1/4 CUPS ALL-PURPOSE FLOUR
 (IF USING SELF- RISING OMIT BAKING
 POWDER AND SALT)
2 TSP. BAKING POWDER
1 TSP. SALT
1/4 CUP CORN STARCH
2 TSP. VANILLA EXTRACT
1 CUP MILK OR CANNED MILK

Preheat oven to 325 degrees. Sift Corn starch and flour together. Beat egg whites until stiff peaks form and set aside. Using a mixer blend butter and sugar until creamy. Add egg yolks one at a time mixing after each addition. Add baking powder & salt (if using all-purpose flour). Add vanilla. Add flour 1/2 cup at a time to mix, alternating with milk. Mix for 2 minutes. Bake in well-greased and floured round cake pans. Bake at 325 degrees until toothpick comes out clean.

For thin layers bake 1 1/2 cups of batter in each cake pan at a time. This will make thin layers that are easy to ice.

Option: Bake in 3 cake layers and split layers in half before icing. (This will give you 6 layers.)

"Ice with my easy fudge icing or mama's stovetop fudge icing!" - Tammy

Mama's Stovetop Fudge Icing

3 CUPS SUGAR

1/2 CUP SALTED BUTTER

3 HEAPING TBSP. COCOA

1/4 CUP PEANUT BUTTER

1 CUP EVAPORATED MILK

1 TSP. VANILLA EXTRACT

1.5 CUPS PARCHED PEANUTS (OR PECANS)

Combine sugar & cocoa, mix well, set aside. Melt butter on medium/low heat in a medium saucepan. Add sugar/cocoa mixture & milk, mix well. Keep on low heat until mixture simmers.

Careful with Sugar Granules: Wash utensils to prevent transfer of sugar crystals into fudge.

Boiling Fudge: Bring to a slow simmer (until it looks as if most of the sugar has melted). Cover & turn up to high heat. Set a timer for 3 minutes. Check with a candy thermometer. Cook to a soft ball stage, around 240 degrees.

Beating Fudge: Pour candy into mixing bowl. Do not scrape sides of saucepan (to reduce chance of sugar crystals getting into mix), mix on high, add vanilla. Beat until frosting starts to thicken, then add nuts and turn the mixer off.

Note: MAKE AT LEAST 1 1/2 RECIPE TO FROST A 3-4 LAYER CAKE.