

## POUND CAKE BY SUBZERO AND WOLF

### INGREDIENTS

- 3 tablespoons whole milk
- 3 eggs
- 1/2 teaspoon vanilla
- 1 1/2 cup flour
- 3/4 cup + 2 tablespoons sugar
- 1/2 teaspoon baking powder
- Large pinch salt
- 3/4 cup +1 tablespoon butter, softened

### PREPARATION METHOD

Preheat oven to 350°F. Grease 8 x 4-inch loaf dish. Combine milk, eggs and vanilla in 2-cup glass measure with hand whisk. Mix the dry ingredients and mix for 5 to 10 seconds. Blend in butter and half of egg mixture. Combine on medium speed for 20 seconds. Scrape down bowl, add remaining egg mixture and continue to beat for another 40 seconds, scraping down bowl after 20 seconds. Spread in the loaf pan and place in center of oven. Bake 50 to 55 minutes, until a metal skewer inserted in center comes out clean. Cool 5 minutes in dish. Remove from pan and cool 30 minutes.