

## Almond Pound Cake

### Ingredients:

- 12 tbs. butter, softened
- 3/4 c. almond paste
- 1 c. sugar
- 4 eggs
- 1 tsp. vanilla extract
- 2 c. cake flour
- 2 tsp. baking powder
- 1 tsp salt
- 3/4 c. milk

### Directions:

- Preheat oven to 350F.
- Grease and flour or line a 10x6x2.5-inch loaf pan with parchment paper. Set aside.
- In an electric mixer on medium speed, cream the butter. Add the almond paste and mix until smooth. This may take a minute. Gradually add sugar and beat until light in color.
- Add eggs, one at a time, mixing well after each egg. Add vanilla.
- In a small bowl, combine flour, baking powder, and salt. Add this mixture alternately with the milk, beginning and ending with the flour mixture. Mix just until blended.
- Pour batter into prepared pan. Bake for 55 to 60 minute, or until a tester comes out with a fine crumb.
- Remove cake from oven and cool in pan on wire rack for 10 to 15 minutes.
- Carefully remove cake from the pan and continue to cool on wire rack. When cool, serve or wrap in foil. Store at room temperature or wrap in foil and plastic, then freeze.