

## ***Praline Pound Cake***

- ❖ 1 cup butter (softened)
- ❖ ½ cups shortening
- ❖ 2 cups light brown sugar (firmly packed)
- ❖ 1 cup white sugar
- ❖ 5 eggs
- ❖ 3 cups all-purpose flour
- ❖ ½ teaspoon baking power
- ❖ ¼ teaspoon salt
- ❖ ¾ cup milk
- ❖ ¼ cup praline liqueur
- ❖ ½ teaspoon vanilla extract
- ❖ 1 cup chopped pecans



1. Preheat oven at 350°. Grease and flour a 12-cup bundt pan.
2. Combine butter and shortening, mix until creamy.
3. Add sugars, beating until fluffy.
4. Beat in the eggs one at a time until smooth.
5. In a medium bowl, combine flour, baking powder, and salt.
6. Beat flour mixture into wet mix alternately with milk and liqueur, beginning and ending with flour.
7. Stir in vanilla and pecans
8. Pour into prepared bundt pan.
9. Bake for 1 hour and 20 minutes or until toothpick comes out clean.
10. Cool in pan on wire rack for 15 minutes; then flip onto rack to cool completely.
11. You can serve the cake plain or drizzle praline glaze on top. Once glazed sit it in the refrigerator to chill.

## ***Praline Glaze***

- ❖ 2 cups powdered sugar
- ❖ 2 tablespoons praline liqueur
- ❖ ½ teaspoon vanilla extract
- ❖ milk

1. Combine powdered sugar with praline liqueur and vanilla extract.
2. Add milk until you have the consistency you'd like to pour over cake.