

Sauvignon Blanc Pound Cake



Personal Chef Service

This is so light and delicious I didn't change a thing in the recipe!
Recipe from: Southern Living, March 2011, p112

Serves 12

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|---------------------------|--------------------------------|-----------------------|
| 2/3c milk | 4 large eggs, room temperature | 1/4t salt |
| 1/3c Sauvignon Blanc wine | 3c all~purpose flour | 1t vanilla extract |
| 1c butter, softened | 1/2t baking powder | 1 1/2c powdered sugar |
| 2c sugar | 1/2t baking soda | 2T Sauvignon Blanc |
| | | 1T milk |

Preheat oven to 325. Grease and flour 12~cup Bundt pan *

Stir together milk and wine and let stand 10 minutes.

Beat butter at medium speed with heavy~duty electric mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, one at a time, beating until just blended after each addition.

Stir together flour, baking powder, baking soda and salt. Add to butter mixture alternating with milk~wine mixture, beginning and ending with flour mixture. Beat at low speed until just blended after each addition. Stir in vanilla.

Pour batter into prepared pan and bake for 65~75 minutes or until toothpick inserted in the center comes out clean. Cool on wire rack.

To glaze: Remove completely cooled cake from pan and place on cake plate. Mix together powdered sugar, Sauvignon Blanc and milk until smooth. Drizzle over cake and refrigerate until set.

* I used 3 1~quart round decorative ceramic bowls instead of one Bundt pan. Baking time was about the same ~ check after 50 minutes and check each 5 minutes until done.

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