

STRAWBERRY POUND CAKE

Valerie Puntillo

Ingredients:

- 2 cups strawberries
- ½ tsp baking powder
- 1 cup butter – softened
- ½ tsp salt
- 2 cups white sugar
- 2/3 cup buttermilk
- 4 eggs
- 1 tsp vanilla
- 3 cups all-purpose flour
- ¼ tsp almond extract
- 1 tsp baking soda

Directions:

Slice strawberries and set aside. In a mixing bowl, mix butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the dry ingredients; add to creamed strawberries and extracts. Pour into a greased and floured 10 in fluted pan. Bake at 325 for 1¼ hours or until toothpick inserted near center comes out clean. Cool 10 minutes. Remove from pan to a wire rack. Brush with strawberry preserves or a cooked down strawberry, sugar, and water (homemade preserve). May be served warm or cold. Enjoy!!

Recipe Courtesy of McLeod Farms, www.macspride.com.