

Pound Cake with Maple Glaze

Yield: 2 loaves

Cake Ingredients:

- 1 pound butter, softened
- 3 cup sugar
- 6 large eggs
- 4 cups flour
- $\frac{3}{4}$ cup milk
- 2 teaspoons vanilla extract

Maple Glaze Ingredients:

- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ cup maple syrup
- 1 cup powdered sugar

Directions:

1. In large bowl, mix butter and sugar until creamy.
2. Add eggs to bowl 1 at a time and mix until just combined.
3. Stir in flour.
4. Stir in milk and vanilla extract.
5. Divide dough into 2 equal portions and transfer to Silicone Baking Pan with Silicone Diver Insert.
6. Place pan on 1-inch rack and bake at 300°F for 55 minutes.
7. While cakes bake, combine all glaze ingredients in medium bowl.
8. Drizzle glaze over cakes and enjoy.