

# Butter Pound Cake

Recipe By *Dining In*



Cooking and Prep:   
1.5 h

Serves:  16

Contains:     

Preference: Dairy

The rich, fabulous taste of this butter cake is not to be believed!

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Dining In

## Ingredients (12)

### Main ingredients

- 1 and 1/2 cups sugar
- 2 eggs
- 3 sticks butter
- 3/4 large container (about 12 ounces) sour cream
- 1 and 1/2 teaspoons vanilla sugar
- 3 cups flour

- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1 teaspoon **Gefen Baking Soda**
- 1 (3- and- 1/2-ounce) bar Swiss chocolate (such as Rosemarie)

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### Glaze

- 1 (3- and- 1/2- ounce) bar white chocolate, melted
  - 1 tablespoon coffee, dissolved in 2 and 1/2 tablespoons boiling water
  - 1 tablespoon **Gefen Corn Syrup**
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## Start Cooking

### Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix together all ingredients, except chocolate, until creamy. Pour three-fourths of batter into greased Bundt pan.
3. Melt chocolate and mix into remaining batter.
4. Pour this chocolate mixture onto the cake and marbleize by running a long knife zigzag through the chocolate and the batter underneath.
5. Bake for one hour. Don't overbake!

### Prepare the Glaze

1. Mix glaze ingredients together until smooth. Pour over cake.

### Credits

Photography and Styling by Chavi Feldman

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