

King Arthur Flour Baking Contest
Sunday, October 23, 2016

ADULT

First Place: Margaret Howard, Fuquay-Varina

Praline Pound Cake

1 cup butter, softened
2 ½ cups sugar
6 large eggs, separated
3 cups King Arthur all-purpose flour
¼ teaspoon baking soda
8 oz. Sour cream
1 teaspoon vanilla extract
1 teaspoon lemon extract
½ cup sugar

Beat butter at medium speed until creamy. Add 2 ½ cups sugar gradually, beating until fluffy. Add egg yolks, one at a time until yellow disappears. Combine flour and baking soda; add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Stir in flavorings. Beat egg whites until foamy; gradually add ½ cup sugar, 1 tablespoon at a time until stiff peaks form. Fold into batter. Pour batter into a greased and floured 10-inch tube pan. Bake @ 325 degrees F. 1 ½ hours or until a long wooden pick inserted in center comes out clean. Cool in pan 15 minutes. Place on serving plate. While warm, prick cake surface at 1-inch intervals with a wooden pick. Pour warm praline glaze over cake.

Praline Glaze

6 tablespoons butter
¾ cup brown sugar
½ teaspoon cinnamon
3 tablespoons water
½ cup chopped pecans, toasted

Combine butter, sugar, cinnamon and water in small saucepan; bring to a boil, stirring constantly until sugar dissolves. Remove from heat and stir in pecans.

Prep time 15-20 min.

Cooking time: 1 1/2 hrs.

Serves 12-16