

Second Place: Jennifer Hansen, Burgaw

### **White Chocolate Macadamia Nut Pound Cake**

3 cups King Arthur all-purpose flour  
1 (3.4 oz.) package instant white chocolate pudding mix  
½ tsp salt  
¼ tsp baking soda  
1 ½ cups butter, room temperature  
2 ¾ cup sugar  
2 tsp vanilla extract  
6 large eggs  
8 ounces sour cream  
3 tablespoons pineapple juice  
1 (12 oz.) package white chocolate chips  
1 (4.5 oz.) can dry roasted macadamia nuts, chopped

#### Glaze

1 ½ cups powdered sugar  
2 tablespoons pineapple juice

Preheat oven to 325 degrees. Butter and flour a 10 inch tube pan. Set aside.

Sift together pudding mix, flour, salt and baking soda. Set aside.

Combine butter, sugar and vanilla using an electric mixer until creamy. Beat for 3 minutes or until light and pale yellow in color. Add the eggs, one at a time, beating well after each addition. Stopping and scraping the bowl as necessary. Mix in the 3 tablespoons pineapple juice.

Reduce the speed of the mixer and add the sifted dry ingredients alternately with the sour cream. Mix until fully combined. Stir in white chocolate chips and macadamia nuts.

Pour batter into prepared pan and place in the oven. Bake for 1 hour and 30 minutes or until a toothpick inserted in the center comes out clean. Check cake at about 45 minutes and cover with foil if starting to brown.

Remove from oven and let cool in pan on wire rack for 15 minutes, then remove from pan and cool completely.

In a medium size mixing bowl mix together the powdered sugar and pineapple juice. Brush or drizzle over cooled cake.