

# Southern Pecan Pound Cake

Winn-Dixie Flavor Magazine

## Servings: 12

### CAKE

2 sticks unsalted butter, softened  
8 ounces cream cheese, softened  
1 tablespoon vanilla extract  
2 teaspoons almond extract  
2 1/3 cups cake flour (plus more for the cake pan)  
2 cups granulated sugar  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon salt  
6 large eggs  
1 tablespoon cake flour  
1 cup toasted pecans, chopped

### ICING

1/3 cup packed light brown sugar  
3 tablespoons unsalted butter, cut into small pieces  
3 tablespoons heavy cream  
3/4 cup confectioner's sugar  
2 tablespoons maple syrup  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/4 cup toasted pecans (for garnish), chopped

## Preparation Time: 30 minutes

## Cook Time: 1 hour 40 minutes

For the cake: Preheat the oven to 325 degrees. Grease and flour a 9x5-inch loaf pan.

In a large bowl, beat together the butter, cream cheese, vanilla extract and almond extract with an electric mixer on medium-high until smooth and fluffy, about 5 minutes. Add 2-1/3 cups of the cake flour, granulated sugar, cinnamon and salt. Beat on low until combined. Add the eggs, one at a time and beat until combined.

In a bowl, toss the pecans with one tablespoon of the cake flour. Gently fold into the batter. Transfer the mixture to the prepared pan.

Bake until golden brown and a toothpick inserted into the center comes out clean, about one hour and 40 minutes. Transfer the pan to a wire rack. Let cool completely, about two hours.

For the icing: In a medium saucepan over medium heat, cook the brown sugar, butter and heavy cream, whisking occasionally, until simmering. Transfer to a medium bowl and let cool completely, about 30 minutes.

Once cooled, add the confectioner's sugar, maple syrup, cinnamon, nutmeg and salt. Beat with an electric mixer on low until thickened and smooth. Spread on top of the cooled cake. Sprinkle with pecans.

*The cooled, frosted cake can be wrapped in plastic and frozen for up to one month. To serve, let thaw on the countertop or defrost in the microwave.*

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Per Serving (excluding unknown items): 474 Calories; 29g Fat (53.7% calories from fat); 5g Protein; 51g Carbohydrate; trace Dietary Fiber; 181mg Cholesterol; 276mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 3 1/2 Other Carbohydrates.