



# Million Dollar Pound Cake

**Servings**

1 cake

**Author**

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## Ingredients

- 4 cups all-purpose flour **sifted**
- 1 pound salted butter softened (4 sticks)
- 1 Tbsp pure vanilla extract
- 1 teaspoon almond extract
- 3 cups granulated sugar
- 6 large eggs
- 3/4 cup whole milk OR buttermilk

## Instructions

1. Preheat the oven to 300°F. Butter and flour an angel food/tube pan with a removable bottom. Set aside.
2. In the bowl of a stand mixer using the whisk attachment whisk together the butter, vanilla and almond extracts. Whip for 5 minutes on medium-high.
3. Switch to the paddle attachment Add the sugar gradually beating on medium until light yellow in color. (Around 5 minutes)
4. Add the eggs one at a time beating well after each addition. Scrape the sides of the bowl as needed.
5. Lower the speed of the mixer and add the flour alternately with the milk, beginning and ending with flour. Stop and scrape the sides of the bowl occasionally.
6. After all has been added, beat for 1-2 minutes until the flour has fully incorporated.
7. Spread evenly into the pan and bounce on the counter, if needed to settle.
8. Place into the oven and bake for 1 hr 30-45 minutes OR until a toothpick inserted into the cake comes back clean.
9. Cool for 15 minutes, then remove the outer ring.
10. Cool completely on a cooling rack.

## Recipe Notes

This cake may be made in a tube pan without a removable bottom.  
See this cake on My Recipes [here](#).