Butterscotch Pound Cake



Very rich buttery cake that is perfect for any occasion. This cake will melt in your mouth! Great with coffee.

By TERILK1



Prep: 30 mins

Cook: 1 hr 30 mins

Total: 2 hrs 20 mins **Additional:** 20 mins

Servings: 16

Yield: 1 pound cake

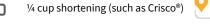
Ingredients

- 1½ cups pecans, chopped
- 1 (6 ounce) package butterscotch chips
- 3 cups all-purpose flour, divided
- 3 cups white sugar
- 1 (8 ounce) package cream cheese, softened
- ☐ 1 cup butter



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☐ 1 teaspoon vanilla extract

6 eggs



Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10-inch fluted tube pan (such as Bundt ®).

Mix pecans, butterscotch chips, and 2 tablespoons flour in a bowl until coated.

Beat sugar, cream cheese, butter, shortening, and vanilla extract together in a large bowl with an electric mixer until light and fluffy.

Alternate mixing 1 egg and 1/2 cup of remaining flour at a time into the butter mixture, beating well after each addition to form a smooth batter. Fold in coated butterscotch chips and pecans to incorporate. Pour batter into tube pan.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 1 1/2 hours.



Partner Tip Nutrition Facts

Reynolds® Aluminum foil can be used to keep food moist, cook it evenly, and **Per Serving:** make clean-up easier.

573 calories; 32.7 g total fat; 116 mg cholesterol; 161 mg sodium. 64.1 g carbohydrates; 7 g protein;

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