

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

Servings: 16



Cook: 1 hr 30 mins


Yield: 1 pound cake

Total: 2 hrs 20 mins

Additional: 20 mins

Ingredients

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 1 ½ cups pecans, chopped | <input type="checkbox"/> ¼ cup shortening (such as Crisco®)  Local Offer |
| <input type="checkbox"/> 1 (6 ounce) package butterscotch chips | <input type="checkbox"/> 1 teaspoon vanilla extract |
| <input type="checkbox"/> 3 cups all-purpose flour, divided | <input type="checkbox"/> 6 eggs |
| <input type="checkbox"/> 3 cups white sugar | |
| <input type="checkbox"/> 1 (8 ounce) package cream cheese, softened | |
| <input type="checkbox"/> 1 cup butter  Local Offer | |



Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Land O'Lakes Salted Sweet Cream Butter Sticks 4 Oz 4 pack

\$6.89 for 1 item - expires today

Crisco All-Vegetable Shortening 48 Oz

\$6.39 for 1 item - expires today



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.

Cool in the pan for 20 minutes before removing to cool on a wire rack. Cool completely before slicing.



Partner Tip

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

Nutrition Facts

Per Serving:

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