

June 2022 Pound Cake for Strawberry Shortcake

Description

I made this cake to be filled and frosted with whipped cream. I used the stabilized whipped cream frosting recipe (stabilized with Mascarpone cheese).

I covered the top of the cake with sliced strawberries tossed in Strawberry Glaze (recipe here also). I filled in the gaps between the berries using a piping bag filled with the same glaze.

I baked it in an oversized rectangular pan. When cooled, I split the cake in half.

Ingredients

- 1/2 lb butter
- 1/2 cup shortening
- 3 cups sugar
- 5 eggs
- 3 cups all-purpose flour
- 1/2 tsp salt
- 1 cup Buttermilk
- 1 1/2 tsps vanilla
- 1 box Instant vanilla pudding and pie filling

Instructions

Preheat oven to 325°.

Grease pan, then line with parchment paper.

Cream butter, shortening and sugar until light, fluffy and smooth.

Add eggs one at a time, beating well after each addition.

Sift the flour (minus the amount of pudding mix), pudding mix, baking powder and salt together.

Add the dry ingredients in thirds, alternately with the buttermilk and blend well after each addition.

Add the vanilla.

Pour the batter into the pan.

Bake for about 1 hour and 10 minutes until golden and it cooks away from the pan.

Cool for 10 minutes before turning out of the pan.