



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

BUTTER PECAN POUND CAKE (with fresh fruit and white chocolate glaze)

3 Cups sifted All- Purpose Flour
1/4 teaspoon salt
1/4 teaspoon baking soda
3 cups sugar
1 cup Purity Butter
6 eggs
2 teaspoons Vanilla
1/2 teaspoon coconut extract
1 cup (8 ounces) Purity Sour Cream
1 cup chopped Pecans
Fresh berries, peaches, pineapple or other seasonal fruit.
White Chocolate Glaze (Recipe below)

Preheat oven to 325 degrees F. Grease and flour 10-inch tube or 12-cup bundt-type pan; set aside. Combine flour, salt, and baking soda in large bowl; set aside. Cream sugar and butter with electric mixer in mixing bowl until fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla and coconut extract. Alternately beat in flour mixture and Purity sour cream, beginning and ending with flour. Stir in Pecans. Pour into prepared pan. Bake 1 hour 15 minutes, or until toothpick inserted in center comes out clean. Cool 30 minutes in pan. Turn out onto wire rack to cool completely.

WHITE CHOCOLATE GLAZE

8 oz. white chocolate, broken in pieces
1/2 cup Purity whipping cream
1/4 teaspoon vanilla extract.

Combine white chocolate and Purity Whipping cream in heavy sauce pan. Cook and stir over low heat until Chocolate is melted and mixture is blended. Stir in vanilla. Let cool slightly to thicken. Slice cake add seasonal fruit and drizzle with white chocolate glaze.