



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

BUTTERMILK POUND CAKE

1 c PURITY Butter, softened
2 ³/₄ c sugar
1 t soda
1 c PURITY Buttermilk
5 eggs
1 T vanilla
3 c flour

Cream together butter and sugar until light and fluffy. Dissolve soda in buttermilk; set aside. Add eggs, beating well after each addition. Blend in vanilla. Add buttermilk to creamed mixture alternately with flour, beginning and ending with flour. Pour into greased and floured tube pan or large bundt pan. Bake at 325 F for 1 hour and 15 minutes or until cake tests done.

Buttermilk Glaze:

1 c sugar
1/2 c PURITY Butter
1/2 c PURITY Buttermilk
1 T light corn syrup
1 t vanilla
1/2 t baking soda

Combine ingredients in saucepan and bring to a boil; cook, stirring continually, for 4 minutes. Cool to warm and spread over cake.

Yield: 10-12 servings.