

*Praline Pound Cake Recipe,
2004 Pecan Baking Contest Winner*

**PRALINE POUND
CAKE**

1 cup butter, softened
¼ cup shortening
1 (16-ounce) package
dark brown sugar
5 eggs
3 cups all-purpose flour
divided
½ teaspoon baking
powder
¼ teaspoon soda
¾ cup milk
2 cups chopped pecans
2 teaspoons vanilla
extract

Cream butter and shortening; gradually add sugar, beating until light and Fluffy. Add eggs, one at a time, beating well after each addition.

Combine 2 1/2 cups flour, baking powder, add soda & stir well. Add to creamed mixture alternately with milk, beginning and ending with flour mixture.

Dredge pecans in remaining ½ cup flour. Stir pecans and vanilla into batter. Pour into a greased and floured 10 inch Bundt pan. Bake at 350 degrees for 1 hour and 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 to 15 minutes; remove from pan, let cool.

Yield: one 10-inch cake.

Creamy Holiday Glaze

MAKES ABOUT 1 1/2 CUPS

Prep Time: 5 minutes - Cook Time: 10 minutes

1/2 cup DOMINO Granulated Sugar

1/2 cup firmly packed DOMINO Dark Brown Sugar

1/2 cup whipping cream

1/2 cup butter

1 to 2 tablespoons dark rum or

1/4 teaspoon rum extract

COOK first 4 ingredients in a heavy saucepan under medium heat, stirring constantly, until butter melts and sugars dissolve. Increase heat; and bring to a boil; cook, stirring constantly, about 3 minutes or until slightly thickened. Stir in rum. Cool slightly.