

Moscato Pound Cake

Copyright © 2016 by Carolyn Flemister
Cooking With Carolyn

Ingredients

Yield: 12-16 Servings

- 1½ Cups Unsalted Butter, room temperature plus 1½ Tablespoons for the cake pan
- 2½ Cups Granulated Sugar
- 5 Large Eggs, room temperature
- 1 Tablespoon Pure Vanilla Extract **or** Lemon Extract
- 3 Cups Cake Flour, plus more the cake pan
- ½ Teaspoon Salt
- ¼ Teaspoon Baking Soda
- ¾ Cup Sparkling Moscato, (carbonated), your favorite, room temperature

Sheer Icing

1 Cup Powdered Sugar
2 Tablespoons Sparkling Moscato

Thicker Icing

1½ Cups Powdered Sugar
3 to 3½ Tablespoons Sparkling Moscato (**Note:** 1 Tablespoon of Moscato can be replaced with fresh Lemon Juice if you desire an icing with a little lemon flavor and it pairs well with the Moscato and extract that was used.)

Directions

Preheat oven to 325 degrees

In a large bowl using a hand mixer, blend the butter and sugar until light and fluffy, takes about 3 to 5 minutes. Next, add the eggs to the batter one at a time until each one is thoroughly blended. Add the extract, mix well.

Sift the cake flour, salt and baking soda together. Alternately add the dry ingredients and Moscato beginning and ending with the dry ingredients. Be sure to stop periodically to scrape down the sides of the bowl. Mix on medium speed just until all of the batter is well incorporated.

Finally, using your hand or clean paper towel, rub the inside of a bundt, or angel food, cake pan with room temperature butter, just a thin even coating. Then put 2 to 3 tablespoons of cake flour into the sifter

and sprinkle flour all over the inside of the pan including the tube. Tap out the excess flour. Pour the cake batter into the cake pan evenly. Bake at 325 degrees for about 1 hour and 15 minutes or just until a wooden skewer is inserted and comes out clean.

Cool the cake in the pan for 10 to 15 minutes, remove and place it on a plate or cooling rack to finish cooling for about 1½ hours.

After cooling, make the desired icing by combining the ingredients in a medium bowl and whisk until smooth. Pour evenly over the cake and allow it to set.