

VANILLA POUND CAKE WITH HIBISCUS GLAZE

(from The Bewitching Kitchen)

for the cake:

3 sticks (339g) unsalted butter, softened (room temperature)

8 oz Cream Cheese, at room temperature (one regular package)

2 + 1/2 cups (500g) sugar

1 tsp salt

2 tsp vanilla paste or extract

6 Eggs, at room temperature

3 cups (375g) flour

for the glaze:

3 tablespoons hibiscus tea

200g powdered sugar

squeeze of lemon juice

Heat oven to 325F.

Cream butter, cream cheese and sugar with hand mixer until light and fluffy. Pound cakes do not contain leavening agent, so make sure to work the butter until fluffy. Add salt and vanilla, beat well.

Add eggs one at a time, mixing after each addition. Gradually mix in the three cups of flour.

Pour into well greased bundt pan. Bake for about 90 minutes, covering with foil if the top gets too brown before a toothpick inserted in the center comes out clean.

Wait for 15 minutes before un-molding over a rack. Let the cake cool completely, then make a glaze whisking all the ingredients. Pour the glaze over the cake, decorate with sprinkles, if desired.