

Brown Sugar Pound Cake

Makes 1 loaf (23x13x8 loaf pan)
(2 loaves)

- 3 large eggs, room temperature (6)
- 3 T milk, room temperature (90 ml)
- 1½ tsp vanilla extract (3 tsp)
- 150 g cake flour (300 g)
- 1 tsp baking powder (2 tsp)
- ¼ tsp salt (½ tsp)
- 155 light brown sugar (310 g)
- 170 g unsalted butter, room temperature (340 g)



Broiled Pecan Frosting:

- 42 g unsalted butter, melted (84 g)
- 65 g brown sugar (130 g)
- ½ tsp vanilla extract (1 tsp)
- 2 T light cream (4 T)
- 65 g toasted pecans, finely chopped (130 g)

Cake:

1. Preheat oven to **180°C**.
2. Spray with a non-stick vegetable spray, a 23 x 13 x 8 cm loaf pan. Line the bottom of the pan with parchment paper and spray the paper.
3. In a bowl, whisk the **eggs**, and then whisk in the **milk** and **vanilla** extract.
4. In the bowl of a stand mixer (paddle attachment), place the **flour**, **baking powder**, **salt**, and **brown sugar**, and beat on low speed until well mixed (about 30 seconds).
5. Cut the **butter** into pieces and add to the dry ingredients, along with half of the egg mixture.
6. Mix on low speed until the dry ingredients are moistened. Increase the mixer speed to medium and **beat for just one minute** to develop the cake's structure. Scrape down the sides and bottom of the bowl as needed.
7. Add the remaining egg mixture, in two additions, beating well after each addition (**about 30 seconds**) to incorporate the egg and strengthen the cake's structure.
8. Pour the batter into the prepared pan and smooth the top with an offset spatula or the back of a spoon.
9. Bake for **about 50 to 60 minutes** or until the cake is golden brown and a toothpick inserted into the center of the cake comes out clean.
(The cake will crack down the center.)
Rotate your loaf pan about halfway through baking. If you find the cake browning too much as it bakes, **cover with a piece of lightly sprayed foil** (cake can brown quickly; check at 30 minutes and 40 minutes).
10. Remove the cake from the oven and place on a wire rack to cool while you make your frosting.

Broiled Pecan Frosting:

1. In a bowl, beat the **butter**, **sugar**, **vanilla** and **cream** until incorporated and slightly thick.
2. Stir in the **pecans**.
3. Spread the frosting on the top of the warm cake.
4. Use torch and move carefully over top until brown and bubbly. Watch carefully as it can burn very easily.
5. Place the cake on a wire rack and let it cool completely before removing from pan.

Can be covered and stored for several days at room temperature, for about one week when refrigerated, or frozen for a couple of months.