



Lavender Pound Cake

Judy made this delicious cake that we served at our annual Herb Sale on April 26, 2014.

1½ c unsalted butter, softened	2 T organic dried lavender flowers, crushed
1 (8oz) pkg. cream cheese, softened	6 large eggs
3 c sugar	3 c sifted cake flour
1 T vanilla extract	

Beat butter, cream cheese, sugar, vanilla and lavender with electric mixer at medium speed, 10 minutes or until light and fluffy.

Add eggs one at a time, beating just until yellow disappears.

Add cake flour 1 cup at a time, mixing at low speed.

Pour batter into a greased and floured 10-inch tube pan.

Bake at 325 degrees Fahrenheit for 1 hour and 20 minutes or until cake tester comes out clean (usually bake for shorter time).

Cool in pan for 15 minutes.

Remove cake from pan.

Dust with powdered sugar.

Delicious!