



Lavender Pound Cake

Nancy served this delicious pound cake at our Taste Luncheon on January 23, 2019.

5 T butter	1 c sugar	¼ t salt
½ c cream cheese	1¾ c flour	1¼ c milk
1 large egg	1 t baking powder	½ T lavender flowers
1 egg white	¼ t baking soda	

Beat butter, cream cheese, egg, egg white, and sugar together.

Combine dry ingredients. Add alternately with milk.

Stir in lavender flowers last.

Pour into small cupcake pans or other pans.

Bake at 350 degrees Fahrenheit for 25 to 30 minutes.

Let cool.

Glaze with confectioner sugar mixed with a little water and a teaspoon of vanilla.

Mix until smooth.