

## **Divine Cuisine**

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### **Recipe: Five Flavor Pound Cake and Glaze**

Five Flavor Pound Cake

#### Ingredients

1 cup Butter, salted, softened  
1/2 cup Butter, unsalted  
3 cups Sugar  
5 Eggs, large  
1/2 tsp Baking Powder  
1 tsp Coconut extract  
1 tsp Vanilla extract  
1 tsp Lemon extract  
1 tsp Rum extract  
1 tsp Butter extract  
3 cups Cake flour

#### Instructions

Preheat oven to 340 degrees. Prepare a bundt pan with butter and flour and set aside. Cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time until well blended. Add the baking powder, salt and flavorings. Mix well. Add the flour and milk alternately, mixing and scraping the bowl between each addition. Pour the batter in the prepared pan and bake for 15 minutes. Time varies based on pan size. Allow the cake to cool in the pan for 10 minutes. Flip bundt pan on to a plate or sheet pan fitted with a wire rack.

Glaze

#### Ingredients

1 cup. Powdered sugar 1/4 cup Heavy Cream 1/2 tsp. Coconut extract 1/2 tsp. Vanilla extract 1/2 tsp. Lemon extract 1/2 tsp. Rum extract 1/2 tsp. Butter extract

#### Instructions

Add sugar and extracts to a bowl. Add heavy cream and whisk together. Add more heavy cream, 1 Tbsp at a time until you get the desired drizzle. Drizzle the glaze over the cooled cake.