



### Black Walnut Pound Cake

- 1 cup shortening
- 1 cup butter
- 3 cup sugar
- 6 eggs
- 1 cup milk
- 3 cup plain flour (all purpose)
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon black walnut flavoring or coconut flavoring
- 1 cup black walnuts
- 1 tablespoon plain flour

### Icing

- $\frac{1}{2}$  cup butter
- 1 cup brown sugar
- $\frac{1}{3}$  cup canned cream (evaporated milk)
- $\frac{1}{2}$  teaspoon black walnut flavoring or coconut flavoring
- 2 cup powdered sugar

Grease and flour tube pan. I don't have a tube pan, so if I make a recipe that calls for one, I use a Bundt pan and a couple of small loaf pans.

Cream shortening, butter, and sugar together with mixer. Add eggs one at a time and mix well after each. Add milk and mix well.

In a separate bowl, mix flour, baking powder and salt. Slowly add flour mixture to batter and mix well after each addition.

Toss black walnuts with a tablespoon of flour.

Add black walnuts and flavoring of your choice to batter and mix till combined.

Pour batter into prepared pans and cook at 325° until done. My Bundt pan took about an hour and my small loaf pans took about 45 minutes.

Cool cakes in pans before removing-this makes it much easier!

To prepare icing melt butter in a large sauce pot. Add brown sugar and cream, bring to a boil.

Remove from heat, add powdered sugar and flavoring; mix until smooth.

Spread icing over cake. I took the easy way out and added extra cream to thin out the icing and poured it over my cake-allowing it to drip down the sides of its own accord.

[blindpigandtheacorn.com](http://blindpigandtheacorn.com)