

Betty's Festive Black Pepper Pound Cake



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In this video, Betty demonstrates how to make a Black Pepper Pound Cake. This is a versatile recipe, because the cake is dramatic enough for a holiday table or potluck dinner, but simple enough for a breakfast or afternoon snack.

Ingredients:

- 1 cup butter, softened
- 3 cups sugar
- 1 tablespoon freshly ground black peppercorns
- 2 teaspoons lemon extract
- 6 eggs
- 3 cups all-purpose flour
- 1 cup whipping cream
- confectioner's sugar, for garnish (same as icing sugar or powdered sugar)
- fresh mint leaves, for garnish

Using an electric mixer on medium-high speed, beat 1 cup softened butter and 3 cups sugar until crumbly. Add 1 tablespoon freshly ground black peppercorns and 2 teaspoons lemon extract, and beat. Add 6 eggs, one at a time, beating well after each addition. Add 3 cups all-purpose flour alternately with 1 cup whipping cream, beating until both are incorporated into the batter. Pour batter into a buttered and floured Bundt cake pan or tube pan. Bake at 325 degrees (F) for approximately 1 hour, or until cake tester comes out clean. (Baking time may vary, depending on your oven.) Remove cake from oven and let sit in cake pan about 10 minutes before removing and placing on a cooling rack to cool. Transfer to a nice cake plate, and sift confectioner's sugar over top and sides. Garnish with fresh mint leaves. This is a beautiful cake that I hope you will enjoy during the holiday season! --Betty