

# Five Flavor Pound Cake

From [Bakingbetter.com](http://Bakingbetter.com)

2 sticks butter, softened (227g)\*

1/2 cup shortening (113g)

3 cups sugar (675g)

5 eggs, well beaten

3 cups all purpose flour (375g)

1/2 tsp. baking powder

1 cup milk (240 ml)

1 tsp. each: coconut, rum, butter, lemon, and vanilla extract

Preheat oven to 325 degrees. Grease and flour a 10" tube pan or 2 5x9" loaf pans.

Beat butter and shortening until smooth. Add sugar and cream until light and fluffy, about 5 minutes. The mixture should look more fluffy than grainy. Slowly add eggs and beat until completely combined.

Measure milk and add flavorings to the milk, set aside.

Sift or whisk together flour, baking powder, and if using salt.

Add 1/3 of flour mixture, beat to combine. Add 1/3 milk mixture and beat until combined. Repeat until all of the flour and milk are incorporated.

Pour into prepared pans and bake until toothpick inserted comes out clean. The tube pan will take approx 1 1/2 hours, the loaf pans approx 60 minutes. Let cool for 10-15 minutes and remove from pan to cooling rack to finish cooling

\*if using unsalted butter, add 1/2 teaspoon salt to the recipe.

