Southern Vanilla Pound Cake (My version: 3 Flavor Pound Cake)

There's something deeply comforting about a timeless vanilla pound cake. It carries me back to early mornings in my Grandma's kitchen, where the house filled with the warm, sweet aroma of baking. This Southern Vanilla Pound Cake has become a treasured family recipe—an easy way to share a little warmth and love.

Ingredients:
- 1 cup unsalted butter, softened
- **½ cup vegetable oil**
- 3 cups granulated sugar
- **1 ½ tablespoon vanilla bean paste**
- **¼ teaspoon almond extract flavoring**
- **1 teaspoon lemon extract flavoring**
- 6 large eggs (at room temperature)
- 1 cup whole milk
- 3 cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder

Directions:

1. Preheat your oven to 325°F (163°C) and prepare a bundt pan by greasing and flouring it well (or use baking spray that contains flour. I use Baker's Joy Spray.).

2. In a stand mixer or with hand mixer, combine in large bowl and cream together the softened butter, oil and granulated sugar. Mix on medium speed for 5 – 7 minutes, until the mixture is pale, light and fluffy.

3. Stir in the vanilla bean paste, almond extract flavoring, lemon extract flavoring

4. Add the eggs one at a time, giving them a good mix after each addition, and scraping the bowl to incorporate well.

5. In a separate bowl, whisk together the flour, baking powder, and salt; this is the combination that'll lift your cake.

6. Gradually add the dry ingredients to the butter mixture, alternating with the milk for a smooth batter on low speed and scraping the bowl to incorporate well. Mix well but do not over mix.

7. Pour the batter evenly into your prepared bundt pan and smooth the top. Gently tap the pan on the counter to remove air bubbles.

 Modifications by Kavia Chappell

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8. Pop it into the oven and bake for about 1 hour, or until a toothpick inserted into the center comes out clean.

9. Once it's done, let the cake cool in the pan for 10-15 minutes. Then, carefully invert it onto a wire rack to cool completely.

**Note: My version modifications: The original recipe only had 2 teaspoons of vanilla extract and did not have ½ cup vegetable oil. I added a few extra flavor combinations and the oil for moisture.

The original recipe - Southern Vanilla Pound Cake

**Original Ingredients: **
- 1 cup unsalted butter, softened
- 3 cups granulated sugar
- 2 teaspoons vanilla extract flavoring
- 6 large eggs (at room temperature)
- 1 cup whole milk
- 3 cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder

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