

# Sun Drop Pound Cake



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# Sun-glazed Sun Drop Pound Cake

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SERVINGS:

COOK TIME & TEMP:

325 degrees for 1 hour & 15 minutes

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## INGREDIENTS

- 2 sticks butter
- 1/2 cup Crisco or shortening
- 3 cups sugar
- 5 eggs (add one at a time)
- 3 cups AP flour
- 6 ounces Sun Drop
- 1 teaspoon lemon flavoring
- 1 teaspoon vanilla

## ICING:

- 1 TB butter
- 2 cups confectioner sugar
- 2 ounces Sun Drop

## DIRECTIONS

### CAKE:

- Cream butter and shortening, adding sugar as you mix.
- Add eggs one at a time allowing the batter to incorporate each egg.
- Alternate adding the flour and Sun Drop.
- Add the lemon and vanilla flavoring.
- Mix batter well until creamy and smooth.
- Pour batter into greased AND floured 10-cup Bundt pan.
- Bake at 325 for approximately 1 hour and 15 minutes.

### ICING:

- Heat butter until melted and let cool slightly.
- Mix in confectioners sugar and Sun Drop until glaze is smooth with no lumps from the sugar.
- Drizzle or pour over cake while it is hot!

### SLICE AND SERVE!

OPTIONS: Add scoop of vanilla ice cream on the side!

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