



## POUND CAKE

(Yield 1½ sheet tray)

- 1 pound Butter
- 21 oz Granulated Sugar
- 1 Vanilla Bean Split and Scraped
- 8 oz Mascarpone Cheese
- 6 Eggs
- ¼ tsp Vanilla Extract
- 13 oz All-Purpose Flour, sifted twice
- 2 pinches Kosher Salt

\*All ingredients should be at room temperature.



**Method:** Prepare pan with parchment paper and spray. Set aside. Mix with paddle attachment using creaming method. Cream butter, sugar and vanilla bean together. Mix for 5 minutes. Scrape down and add mascarpone cheese. Mix for 5 minutes, scraping down.

Add eggs one at time, then add salt and sifted flour mix until combined. Spread batter out on tray. Smooth top. Bake at 325° until golden and cake springs back. Chill cake before removing from pan. Cut cake, top with warm strawberry rhubarb compote.



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