

King Arthur Flour Baking Contest
Sunday, October 22, 2017

Second Place: Domino Ireland, Raleigh

Boozy Cream Soda & Caramel Coated Pound Cake

Serves 8 to 12

3 cups King Arthur all-purpose flour
½ tsp. salt
¼ tsp. baking soda
5 large eggs, room temperature
2 sticks unsalted butter, softened
¼ cup mascarpone cheese, softened
3 cups granulated sugar
½ cup cream soda
¼ cup bourbon
1 tsp. vanilla extract

Bundt Pan

1 Tbsp. vegetable shortening
Flour for dusting

Glaze: Boozy Caramel Cream Soda

½ cup cream soda
½ cup bourbon
½ cup powder sugar, sifted (maybe just more to thicken to desired consistency)
1 cup caramel flavored toppings (such as Smucker's)

Optional: 1 ½ cups sliced almonds, (lightly toasted just before completing the pound cake)
Dusting with powdered sugar

Preheat oven to 325 degrees. Coat cake pan with shortening then lightly dust with flour. Gently shake out excess over the sink or trash, no "snow floors."

In a large bowl, sift flour, then measure 3 cups flour after sifted. Sift again with baking soda and salt.

Combine cream soda, bourbon and vanilla extract in a container and set aside.

Using an electric mixer and a separate large mixing bowl, cream together butter, mascarpone and sugar until light and fluffy. Add eggs one at a time, beating until yolk is just combined and disappears after each addition. Scrape down sides as needed. To this, slowly blend flour mixture and cream soda mixture with creamed butter mixture alternating by beginning and ending with sifted flour mixture. Scrape down sides as needed to keep all ingredients combined.

Transfer batter to prepared pan then smooth top of cake with spatula, spreading evenly. Bake for about 70 minutes, or until a toothpick inserted in center of cake comes out clean.

Fold in the chocolate chunks.