

## **ROSE GERANIUM POUND CAKE** – Madalene Hill & Gwen Barclay (Updated in 1998)

### **Ingredients**

- 6-8 rose geranium leaves
- 3 cups vanilla sugar (or add 1 tsp vanilla extract if using plain sugar)
- 1 ½ cups butter
- 5 eggs, room temperature
- 3 cups sifted flour
- 6 oz lemon-lime soda
- 1 TBSP lemon juice
- Powdered sugar, optional
- Additional rose geranium leaves for garnish

### **Instructions**

- Pre-heat oven to 325 ° F.
- Grease & flour a tube or bundt pan, or 2 bread loaf pans\*
- \*\*Finely chop rose geranium leaves into smaller pieces; measure out 2 TBSP and process with 1 cup sugar, then add to the rest of the sugar.
- Cream butter and sugar with electric mixer until light and fluffy.
- Add eggs, one at a time, beating well between each addition.
- Add flour alternately with soda, beating well with each addition.
- Stir in lemon juice.
- Pour batter into prepared cake pan or bread loaf pans, smoothing top.
- Bake for 1 ¼ hours, covering with foil for the last 20 minutes to prevent over-browning.
- Test cake doneness with a toothpick and continue cooking if toothpick does not come out clean.
- After the cake is removed from the oven, let it cool for 10 minutes; then invert carefully onto plate.
- Sift powdered sugar over pound cake. Garnish with rose geranium leaves.
- Cake freezes well.
- Yield 15-20 slices.
- \*\*If baking in loaf pans, top with foil at 60 minutes and you may have to extend the baking time to 1 ½ hours.