

# apple cider pound cake

## INGREDIENTS

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3 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon salt  
2 teaspoons cinnamon  
½ teaspoon ground nutmeg  
¼ teaspoon ground cloves  
14 Tablespoons unsalted butter, melted  
2 cups granulated sugar  
2 Tablespoons sour cream  
6 eggs  
1 Tablespoon vanilla  
1 cup apple cider

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1 cup confectioner's sugar  
1 Tablespoon maple syrup  
1 Tablespoon apple cider  
½ teaspoon ground ginger  
½ teaspoon cinnamon  
½ teaspoon vanilla  
Candied pecans

## DIRECTIONS

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1. Preheat oven to 325°F. Grease a Bundt pan thoroughly with nonstick cooking spray.
2. Using a whisk, mix the flour, baking powder, baking soda, cinnamon, nutmeg and cloves in a medium bowl. Set aside.
3. In a large bowl, stir the melted butter, sugar, and sour cream until combined. Add in the eggs, one at a time. Then stir in the vanilla and apple cider. Add the dry ingredients and stir just until moistened. Pour the batter into the Bundt pan.
4. Bake for 55 to 65 minutes or until a toothpick inserted in the center comes out clean. Allow the cake to cool for 20 minutes in the pan resting on a wire rack. Then slide the cake out and allow it to continue cooling on the wire rack.
5. TO MAKE GLAZE: Combine the glaze ingredients listed at left under the line, except for the pecans, in a small bowl and whisk until smooth. Drizzle it over the cooled cake and press the candied pecans into the glaze.

**MAKES 12 - 16 SERVINGS**