

# Our State eats

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## Apple Butter Pound Cake

- 2 cups all-purpose flour
- 1 cup cornmeal
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 cup spiced apple butter
- 1 teaspoon vanilla
- 1½ cups sugar
- ½ cup butter, softened
- 1 (8-ounce) package cream cheese, softened
- 2 eggs
- 1 cup chopped pecans

### Glaze:

- 1 cup powdered sugar
- 4 to 5 tablespoons milk
- 1½ teaspoons light corn syrup
- ½ teaspoon vanilla or whiskey

Preheat oven to 350°. Grease a 10-inch tube pan or 12-cup Bundt pan. Combine flour, cornmeal, baking powder, cinnamon, and salt in a mixing bowl. In another bowl, combine apple butter and vanilla.

In a large mixing bowl, beat sugar, butter, and cream cheese until fluffy. Add eggs, one at a time, beating well after each. Add flour mixture alternately with apple butter mixture, mixing at low speed until blended. Stir in pecans.

Spoon batter into prepared pan. Bake 60 to 70 minutes. Cool 10 minutes, then turn out on a rack to cool completely.

Combine glaze ingredients and drizzle over cake.



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