

Praline Pound Cake

Serves 8

Ingredients

1	cup	Butter
2	cups	Sugar
4		Eggs
4	cups	Flour
1	tsp	Baking Soda
1	tsp	Baking Powder
4	oz.	Sour Cream
4	oz.	Cream Cheese – Softened
1	cup	Praline Liqueur
1	cup	Pecans – Chopped

-----GLAZE-----

1	cup	Butter
1	cup	Brown Sugar
1	cup	Praline liqueur
1/8	cup	Water

Instructions

Cream butter and sugar. Add eggs and beat 3 minutes. Mix dry ingredients together.

Mix together sour cream, cream cheese and liqueur. Alternately add dry ingredients with cheese mixture, beating well. Stir in nuts. Grease and flour Bundt pan. Pour batter in. Bake at 350~ for 60-70 minutes. Cool 15 minutes in pan on rack, then turn out pan onto large plate and glaze.

GLAZE: Combine all in a small saucepan; bring to a boil. Stir for 5 minutes. Pour over cake. Repour some that drips until it starts to thicken.