

## Mile High Eagle Brand Milk Pound Cake: Rich & Decadent

Prepare to bake a cake that lives up to its name and then some! This



**OVEN**  
**325°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 4 cups all-purpose flour
- 3 cups granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 4 sticks (2 cups) unsalted butter, softened
- 8 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 1 teaspoon almond extract
- 1 teaspoon coconut extract (optional, for added flavor)
- 1 can (14 oz) Eagle Brand sweetened condensed milk

#### Swaps and Notes:

**Butter:** Unsalted butter is preferred to control the overall saltiness. Ensure it is truly softened to room temperature for proper creaming with the dry ingredients.

**Eggs:** Large eggs at room temperature are crucial for proper emulsification and a smooth batter.

**Extracts:** The combination of vanilla, lemon, and almond extracts creates a classic, balanced flavor profile. The optional coconut extract adds a subtle tropical note that is delightful. Feel free to adjust the amounts slightly to your preference, but don't omit them entirely.

**Eagle Brand Sweetened Condensed Milk:** This is a key ingredient for the cake's unique richness and moistness. Do not substitute with evaporated milk

or regular milk.

Flour: All-purpose flour is standard. Sifting is recommended for a finer crumb.

Baking Powder/Salt: These provide just enough lift to create a tender, dense crumb.

## DIRECTIONS

1. Baking this magnificent : Mile High Pound Cake is a classic process that yields stunning results.
2. Prepare for : Baking: Preheat your oven to 325°F (160°C). Generously grease and flour a large (10-12 cup) Bundt pan or tube pan. Ensure every crevice is thoroughly coated to prevent sticking.
3. Combine : Dry Ingredients: In a very large mixing bowl, combine the 4 cups all-purpose flour, 3 cups granulated sugar, 1 teaspoon baking powder, and 1/2 teaspoon salt. Use a whisk or fork to stir them together well, ensuring all ingredients are evenly distributed.
4. Add : Butter & Mix to Crumbs: Add the softened unsalted butter (cut into smaller pieces if desired, but softened is key) directly to the dry ingredients in the bowl. Using an electric mixer on low speed (or a pastry blender/fingertips), mix until the mixture resembles coarse crumbs, and the butter is evenly distributed. This is a slightly different method than creaming butter and sugar first, and it works wonderfully for this cake.
5. Add : Eggs Gradually: Add the 8 large eggs one at a time, beating well with the electric mixer after each addition until fully incorporated into the batter. Scrape down the sides of the bowl as needed.
6. Mix in : Extracts: Gradually mix in the 1 teaspoon vanilla extract, 1 teaspoon lemon extract, 1 teaspoon almond extract, and the optional 1 teaspoon coconut extract. Mix until well combined.
7. Add : Sweetened Condensed Milk: Pour in the entire can of Eagle Brand sweetened condensed milk. Mix on medium speed until the batter is completely smooth and well

combined. Be careful not to overmix, which can develop gluten.

8. **Pour & : Bake:** Pour the batter evenly into the prepared Bundt or tube pan, spreading it gently with a spatula to ensure an even top. Bake in the preheated oven for 1 hour and 20 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean. The top should be golden brown and spring back when lightly pressed.
9. **Cool & : Serve:** Remove the cake from the oven. Allow the cake to cool in the pan for 10-15 minutes. This is a crucial step that allows the cake to firm up slightly before you attempt to remove it. Then, carefully invert the cake onto a wire rack to cool completely. Slice and enjoy this incredibly rich, buttery, and perfectly flavored Mile High Pound Cake!

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mile-high-eagle-brand-milk-pound-cake-rich-decadent/>

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