

My Favorite White Chocolate Pound Cake Recipe That's Perfect for Every Occasion

White chocolate adds depth and creaminess:



WHITE CHOCOLATE POUND CAKE

You Will Need

1 cup unsalted butter, softened
1/2 cup vegetable shortening
2 cups granulated sugar
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OVEN
325°F

TIME
20 min

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INGREDIENTS

what you need. Give it a try - I promise it'll become a favorite in your kitchen too.

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I start by preheating the oven to 325°F and greasing a 9x5-inch loaf pan or bundt pan with butter and flour. I also melt the white chocolate and let it cool slightly while I prepare the batter.
4. Cream the : Butter and Sugar
5. In a large mixing bowl, I cream the softened butter and sugar together until light and fluffy. This step is key for that tender, melt-in-your-mouth texture.
6. Add the : Eggs and Flavorings
7. I add the eggs one at a time, beating well after each addition. Then I mix in the vanilla extract and almond extract for extra richness.
8. Add the : Melted White Chocolate
9. Next, I slowly pour in the melted white chocolate and beat until the mixture is smooth and creamy.
10. Mix the : Dry Ingredients
11. In a separate bowl, I whisk together the flour, baking powder, and salt. I alternate adding the dry ingredients and the milk to the butter mixture, starting and ending with the dry ingredients. I mix just until combined to avoid overworking the batter.
12. Pour and : Bake
13. I pour the batter into the prepared pan and smooth the top with a spatula. Then I bake for 60-65 minutes, or until a toothpick inserted in the center comes out clean.
14. Cool and : Serve
15. I let the cake cool in the pan for 15 minutes, then

turn it out onto a wire rack to cool completely. Before serving, I like to dust the top with a light layer of powdered sugar for a simple but elegant finish.

16. My Favorite : Tips for Perfect White Chocolate Pound Cake
17. Use good-quality white chocolate:
18. The better the chocolate, the richer the flavor.
19. Don't overbake:
20. Keep an eye on it in the last 5 minutes - you want moist crumbs on your tester, not dryness.
21. Room temperature ingredients are key:
22. They blend more smoothly and create a better texture.
23. Add a glaze if you like:
24. A simple white chocolate drizzle or lemon glaze can take this cake to the next level.
25. Serve it with fresh berries:

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

Original recipe: <https://chefmaniac.com/my-favorite-white-chocolate-pound-cake-recipe-thats-perfect-for-every-occasion/>