



From the kitchen of Chef James Kokenyesdi

Southern Sweetness: Mama Moses' Honey-Infused Pound Cake

Ingredients:

- 2 1/2 sticks (1 1/4 cups) butter, softened
- 3 cups sugar
- 5 eggs
- 1 tsp. vanilla extract
- 3 cups sifted all-purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 cup whole milk
- 1/2 cup honey
- 1 1/2 cups fresh strawberries, sliced

Process:

Preheat the oven to 325°F (160°C). Grease and flour a 10-inch Bundt pan.

In a large mixing bowl, cream together the softened butter and sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

In a separate bowl, sift together the flour, baking powder and salt.

Gradually add the dry ingredients to the butter mixture, alternating with the milk. Begin and end with the flour mixture, mixing until just combined. Be careful not to overmix.

Pour half of the batter into the prepared Bundt pan. Drizzle half of the honey over the batter in the pan. Add half of the sliced strawberries on top of the batter. Pour the remaining batter over the strawberries. Drizzle the remaining honey over the top of the batter. Add the remaining sliced strawberries on top.

Bake in the preheated oven for 60-70 minutes or until a toothpick inserted into the center comes out clean. Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Serve slices of the honey-infused pound cake with additional fresh strawberries on the side, if desired. Enjoy your Southern Sweetness creation!

