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Caramel Nut Pound Cake

2 Sticks Butter, softened
½ Cup shortening (may substitute another stick of butter)
2 Cups light Brown Sugar
1 Cup Granulated Sugar
5 Eggs
3 Cups All Purpose Flour, sifted
½ Teaspoon Baking Powder
1/8 Teaspoon Salt
1 Cup Sweet Milk
1 Tablespoon Vanilla flavoring
1 Tablespoon Butternut flavoring
1 Cup Chopped Avenue Gourmet Pecans

Cream butter and shortening with brown sugar. Gradually add granulated sugar and continue creaming together. Add eggs one at a time, beating well after each addition. Sift flour, salt and baking powder together. Then add flour mixture, alternating with milk and mix well. Add flavorings. Add Avenue Gourmet Pecans that have been rolled in flour. Blend well pour into a 10" tube pan that has been greased and floured well.

Bake 325 degrees for one hour and 10 mins. Cool 15 mins before removing from pan. Cake may be frosted if desired.