Pound Cake (Vanilla Balsamic)

Ingredients

2 cups sugar
1 cup butter melted
4 large eggs
2 teaspoons vanilla balsamic
1 teaspoon almond extract
3 cups Flour (I used gluten-free)
2 teaspoons baking powder
1 cup almond milk (can use regular milk)

Directions

Heat oven to 350°F. Grease a Bundt pan or an angel food cake (tube) pan; grease with butter sprinkle with gluten-free flour blend.

✳ Combine sugar and melted butter until creamy. Add 1 egg at a time, beating well after each addition. Add vanilla balsamic and almond extract beat until well mixed.

✳ Stir together flour and baking powder in a bowl. Gradually add flour mixture alternately with milk to the butter/sugar mixture, beating at low speed until well mixed.

✳ Pour batter into the prepared pan. Bake 50-60 minutes or until toothpick inserted comes out clean in the center. Cool 10 minutes; remove from pan. Sprinkle with powdered sugar!