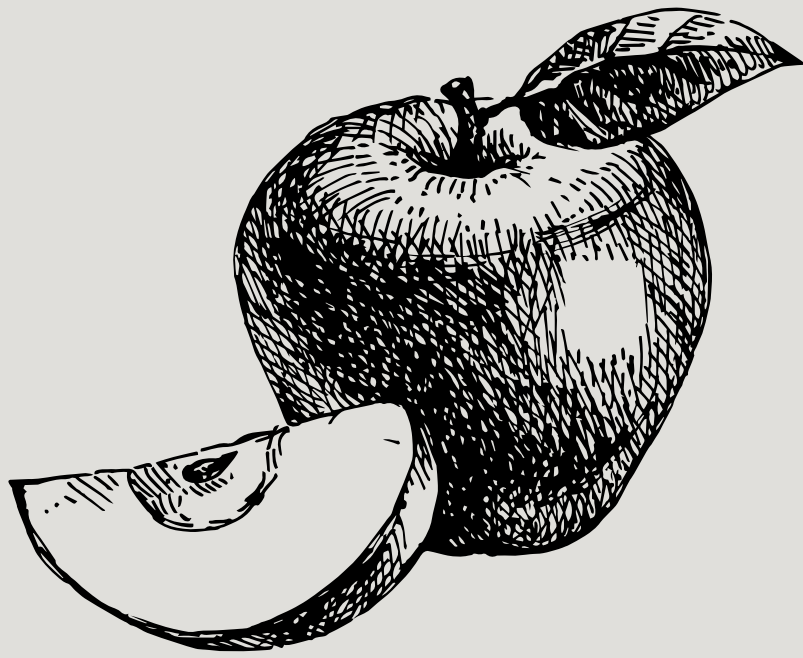




V's Apple Cider Pound Cake

Ingredients

wet:

- 1 cup butter softened
- 1 cup granulated sugar
- 3 large eggs
- 1/2 c vanilla yoghurt
- 6 tbsp apple cider concentrate
- 2 tsp Almond extract

dry:

- 1 1/2c all purpose flour
- 1 1/2tsp baking powder
- 1/2 tsp scant salt
- 2 tsp cinnamon, ground
- 1/4 tsp cardamom, ground

Apples:

1 apple peeled, cut, cored and sliced

tsp cinnamon

dash almond extract

2 tbsp granulated sugar

8-10 pecan halves

Directions

- Preheat oven to 375° F.
- Beat butter in stand mixer until light and fluffy.
- Beat in eggs, one at a time.
- Beat in yoghurt, apple cider, & almond extract.
- In a separate bowl, stir flour, baking powder, spices, and salt together.
- Mix into wet ingredients and beat until light and fluffy.
- Pour into greased springform pan.
- Put all apple ingredients in separate bowl and stir.
- Place apples & pecans on top of cake.
- Bake for 40-50 minutes or until cooked through. (If you stick a butter knife into the center it should come out without any gooeyness!) Allow to cool.
- Serve with sprinkle of powdered sugar and vanilla ice cream (or an apple cider ice cream would be yummy, too!) Enjoy XxV

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