

Rose Scented Geranium Pound Cake

1 cup butter, softened
½ cup shortening
3 cups sugar
6 large eggs
3 cups all-purpose flour
½ teaspoon baking powder
1/8 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
1 teaspoon lemon extract
1 cup of finely chopped rose scented geranium leaves
Lemon Curd topping
Garnish: with lemon rind strip and scented geranium leaves and flowers

Beat butter and shortening at medium speed with electric mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, 1 at a time beating until the yellow yolk disappears.

Sift together flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat batter at a low speed just until blended after each addition. Stir in vanilla and lemon extract. Gently, by hand, stir in the 1 cup of scented geranium leaves into the batter. Pour batter into a greased and floured tube pan.

Bake at 325 degrees for 1 hour and 30 minutes or until toothpick comes out clean. Cool 10 to 15 minutes. Remove cake from pan and brush the Lemon Curd topping over cake. Cool completely and then garnish with flowers and lemon peel.

Lemon Curd Topping

2/3 cups sugar
1-1/2 tablespoons, butter melted
2 teaspoons grated lemon rind
2 tablespoons fresh lemon juice
1 large egg, lightly beaten

Stir together first 4 ingredients in a small, heavy saucepan; add egg stir until blended. Cook mixture, stirring constantly, over low heat, 10 to 12 minutes. It will begin to bubble around the edges. Remove from heat and brush immediately over the cake. Mixture will thicken as it cools.

Recipe adapted from Southern Living Magazine