



PREP: 25 mins
COOK: 70 mins
SERVES: 10-12

Triple Vanilla Pound Cake

This generous bundt cake is a breeze to make and is possibly the best thing we've baked all year! The combination of simple ingredients, and three types of vanilla - extract, paste and pods ensures a cake of soul-food status. Serve slightly warm with lashings of buttermilk glaze, you can thank us later!

Ingredients

Cake

20g butter, melted for greasing
250g unsalted butter, room temperature
3 cups (660g) caster sugar
7 large eggs
2 Queen Finest Vanilla Bean Pods
2 tsp Queen Victoria Concentrated Vanilla Extract with Seeds
2 tsp Queen Vanilla Bean Paste
Pinch salt
3 cups (450g) plain flour

Method - Cake

STEP 1

Preheat oven to 165C (fan forced) and grease a 3-litre capacity bundt tin with butter (baking spray is not recommended for this recipe).

STEP 2

Beat butter in a stand mixer until pale and creamy. Gradually add sugar and mix until light and fluffy. Add eggs, one at a time, beating well after each addition. Using a sharp knife, split Vanilla Bean Pods lengthways and scrape the seeds out with the tip of the knife. Add vanilla seeds, Vanilla Extract, Vanilla Bean Paste and salt to mixture and mix well.

STEP 3

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Ingredients

½ cup (125ml) buttermilk

½ cup (125ml) cream

Glaze

1 ½ cups (225g) icing sugar

1 tsp Queen Vanilla Bean Paste

2 ½ tbs (50ml) buttermilk, at room temperature

20g unsalted butter, very soft

Method - Cake

Sift in half flour, then add buttermilk and cream. Sift in remaining flour and mix until thoroughly combined. Pour batter into prepared tin and bake for 70 minutes or until an inserted skewer comes out clean. Cool in tin for 10 minutes before transferring to a wire rack to cool completely.

Method - Glaze

STEP 1

While cake cools, make the glaze. Whisk together icing sugar, Vanilla Bean Paste and buttermilk. Whisk in butter until smooth. Set a wire rack over a large baking sheet. Slowly drizzle glaze over cake. Leave to set before slicing and serving.

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