## **Demarest Farms Apple Pound Cake**

## Ingredients

- 8 Tablespoons Butter
- 2 Eggs
- 1/2 teaspoon Vanilla Extract
- 1-1/2 Cups Flour
- 1/2 teaspoon Baking Powder
- 1/4 teaspoon Salt
- 1/2 teaspoon Cinnamon
- 2 Cups Fresh Picked Apples from Demarest Farms (peeled and diced)

## Preparation

- 1. Preheat oven to 350 degrees and prepare loaf pan.
- 2. In a mixing bowl on medium high speed, cream butter and sugar together for 5 minutes.
- 3. On the same speed slowly add in eggs until incorporated. Scrape side of bowl.
- 4. On low speed add in flour, baking powder, salt and cinnamon, mix until incorporated.
- 5. Fold in fresh picked apples from Demarest Farms, pour into greased loaf pan.
- 6. Bake for 45 minutes to 1 hour until or until a toothpick comes out clean.
- 7. Cool for 15 minutes before removing from pan to a wire tack to cool completely. Then enjoy!