THE J.M. SMUCKER Co

# Pound Cake Party Sandwiches

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 30 mins | 1 hr 15 mins | 16 | N/A |

## Ingredients

- **Pound Cake:**
- 2 cups butter, softened
- 2 cups sugar
- 6 egges, separated
- 1 can Regular or Low Fat Eagle Brand® Sweetened Condensed Milk

  Original Sweetened Condensed Milk

- 1 tsp vanilla extract
- 3 cups Robin Hood® Original All Purpose Flour

  **Robin Hood**® Original All Purpose Flour

- 1/4 tsp salt
- 2 cups prepared frosting
- food colouring/candied sprinkles for decorating
- **Glaze (optional):**
- 1 1/2 cups icing sugar
- 2 tbsp milk or water
- 1/2 tsp vanilla extract
- food colouring, optional

## Directions

**Step 1:**

Preheat oven to 350ºF (180ºC). Grease two 8½” x 4½” (1.5 L) loaf pans and line with parchment paper.

**Step 2:**

Cream butter in a large mixing bowl until light textured. Add 1½ cups (375 mL) sugar and beat until light and fluffy. Add yolks, one at a time, beating after every addition. Add sweetened condensed milk and vanilla. Mix in flour and salt. Batter will be thick.

**Step 3:**

Beat egg whites in a separate large bowl until light and foamy. Gradually beat in remaining ½ cup (125 mL) sugar and continue beating until whites are firm. Fold into batter.

**Step 4:**

Divide batter between the 2 pans.

**Step 6:**

Slice cake into 16 slices. Trim crust and slice on the diagonal to make 2 triangles. Spread 2 tbsp (30 mL) icing on slice and place another slice of cake on top. Dip all sides into candied sprinkles.

**Step 7:**

Bake in preheated oven for 60 to 75 minutes or until a toothpick inserted in centre of cake comes out clean. If top gets too brown, cover loosely with foil. Cool on rack. Freeze 1 loaf for future use.

# Images