



### *SEVEN FLAVORS POUND CAKE*

2 sticks butter 3 cups of sugar  
 $\frac{1}{2}$  cup cooking oil 5 eggs  
1 cup milk 3 cups flour  
 $\frac{1}{2}$  tsp baking powder  
1 tsp each of the following: Bickford Flavors  
Lemon Flavor Rum Flavor  
Pure Vanilla Flavor Orange Flavor  
Coconut Flavor Pineapple Flavor  
Butter Flavor

With mixer, combine butter and oil. Add sugar and eggs and mix well. Add flour and baking powder, alternating with milk. Add the seven Bickford Flavors. Bake in a greased and floured Bundt pan at 325° for  $1\frac{1}{4}$  to  $1\frac{1}{2}$  hours. Cool cake in pan 10 to 15 minutes, and then remove.

#### GLAZE

1 cup sugar  
 $\frac{1}{2}$  cup milk  
1 tsp each of the Bickford Flavors  
Combine ingredients in small saucepan and dissolve sugar over low heat. Pour glaze over cake.