

## Apple Cider Pound Cake

1 cup butter, softened  
½ cup shortening  
3 cups sugar  
6 eggs  
3 cups flour  
½ tsp baking powder  
1 ½ tsp apple pie spice  
1 cup apple cider  
1 tsp vanilla  
2 Tbsp sour cream or plain yogurt

Preheat oven to 325 degrees. Grease and flour a 10-inch tube pan or two loaf pans.

Cream butter and shortening. Gradually add sugar, beating until light and fluffy. Add the eggs, one at a time, beating after each addition. Combine the next 3 ingredients; add to the creamed mixture alternately with the apple cider, beginning and ending with the dry mixture. Mix until just blended. Stir in the sour cream and vanilla. Pour into the prepared pan. Bake 1 hour and 20 minutes for the tube pan or 50-60 minutes for the loaf pans, both until a toothpick inserted comes out clean. Cool in pan 10 minutes. Remove from pan and cool on wire rack.