



Miss Hattie's Vanilla Pound Cake with Berry Sauce



In *Twice a Bride*, Miss Hattie drew her Cripple Creek friends into a celebration of new beginnings with her vanilla pound cake. Don't forget her berry sauce.

Ingredients for Cake

3 cups flour
2 cups sugar
1 cup oil
1 cup buttermilk
2 teaspoons butter
2 teaspoons vanilla extract
1 teaspoon salt
1/2 teaspoon baking soda
4 eggs

**Ingredients for Berry Sauce**

1 cup water
1 cup sugar
3 cups berries, one variety or mixed
1 tablespoon cornstarch or arrowroot powder

Instructions for Cake

Bake in a pie dish or loaf pan at 350°F for about 1 hour and 15 minutes. Cool enough to cut, add berry sauce and serve.

Instructions for Berry Sauce

In a medium saucepan, combine water and sugar. Bring to a slow boil then boil for 5 minutes, stirring frequently.

Slice or dice any berries like strawberries, raspberries, and blueberries can remain whole. Add berries to syrup, reduce heat and simmer another 5 minutes.



In a small bowl, stir together the cornstarch or arrowroot powder with the water. Slowly add to syrup, bring to a boil and cook until thickened.

A cup of coffee goes perfectly with this berry rich dessert.

Do me a favor, let me know if you make this. Please snap a photo and post it with a comment on my Facebook Page or Instagram.