

FOOD & WINE**Graham Cracker Pound Cake**

Chef Way This clever pound cake, from Megan Garrelts of Bluestem in Kansas City, Missouri, has crushed graham crackers in the batter. Garrelts serves it with sage-glazed figs and spiced walnut gelato. **Easy Way** This cake is already easy to make, but omitting the figs and gelato makes it easier still. **Slideshow:** More Make-Ahead Desserts

 Graham Cracker Pound Cake
© Lucy Schaeffer

Active: 20 mins

Total: 1 hr 30 mins

Yield: makes one 8-by-4-inch loaf

Ingredients

Vegetable oil spray

1 1/2 sticks unsalted butter, softened

1/2 cup granulated sugar

1/4 cup dark brown sugar

1 1/2 cups cake flour

1/2 cup finely ground graham cracker crumbs, from half a sleeve

3/4 teaspoon baking powder

1/4 teaspoon salt

3 tablespoons whole milk

2 tablespoons heavy cream

3 large eggs

Directions**Step 1**

Preheat the oven to 325°. Spray an 8-by-4-inch glass loaf pan with vegetable oil spray. In a large bowl, using an electric mixer, cream the butter with the granulated sugar and dark brown sugar. In a medium bowl, whisk the cake flour with the graham cracker crumbs, baking powder and salt. In a small bowl, whisk together the whole milk, cream, eggs and vanilla. Beating at medium speed, add the dry and liquid ingredients to the butter mixture in 3 alternating batches.

Step 2

Scrape the batter into the prepared loaf pan and bake in the lower third of the oven for about 55 minutes, until a toothpick inserted in the center comes out with a few moist crumbs attached. Let cool in the pan for 15 minutes, then turn the pound cake out onto a rack to cool completely.

Suggested Pairing

Nutty late-harvest Sémillon.

1 tablespoon pure vanilla
extract

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