Sauvignon Blanc Pound Cake

- 2/3 cup whole milk
- 1/3 cup Sauvignon Blanc*
- 1 cup butter, softened
- 2 cups maple sugar, or sweetener of choice
- 4 large eggs
- 3 cups sprouted wheat or brown rice flour
- 1 teaspoon aluminum-free baking powder
- 1 teaspoon baking soda
- ¼ teaspoon Celtic salt
- 1 teaspoon vanilla extract

  * If you want a sweeter cake you can substitute a sweet white wine for the Sauvignon Blanc.

1. Preheat oven to 325 degrees. Grease and flour a 12-cup tube or Bundt pan. Stir together milk and wine; let stand for 10 minutes.

2. In a large bowl, beat butter at medium speed until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

3. Stir together flour, baking powder, baking soda, and salt. Add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla. Pour batter into prepared pan.

4. Bake for 1 hour and 15 – 30 minutes (check cake for doneness at 1 hour and 15 minutes) or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove from pan to wire rack. Brush or drizzle Sauvignon Blanc Glaze over top and sides of cake. Cool completely.

Sauvignon Blanc Glaze

- 1 ½ cups powdered rapadura
- 2 tablespoons Sauvignon Blanc*
- 1 tablespoon milk

* Can substitute with milk to make appropriate for children and non-imbibers. The wine in the cake batter will have had all its alcohol dissipate in the baking process.

Whisk together all ingredients until smooth. Brush onto or drizzle over warm or cool cake.