



Total Time
55 MIN.

Serving & Size
1 SLICE (1/12 OF A WHOLE LOAF)

Difficulty
EASY

Berry Blend V8 Splash provides a richness and surprise flavor element to this classic pound cake using a cake-mix as a base.

Yields
24

Nutrition Facts	
Serving Size	1 SLICE (1/12 OF A WHOLE LOAF)
Amount Per Serving	
Calories 196	
	% Daily Value
Total Fat 5.9g	9%
Saturated Fat 1.7g	9%
Cholesterol 31mg	10%
Sodium 167mg	7%
Total Carbohydrate 35.3g	12%
Dietary Fiber 0g	0%
Protein 2.5g	5%
Vitamin A 2%	Vitamin C 1%
Calcium 3%	Iron 5%

INGREDIENTS

WEIGHT

MEASURE

butter		
pound cake mix	2 lb.	1 1/2 qt.
V8 Splash® Berry Blend		1 1/2 cups
egg, large	8 oz.	4 ea.
confectioners' sugar		1/2 cups
V8 Splash® Berry Blend		1 tbsp.

INSTRUCTIONS

1. Lightly grease two 9x5x3 inch loaf pans. Preheat oven to 350°F conventional or 300°F convection.
2. Place cake mix in mixer equipped with a paddle. Combine eggs and V8 Splash® and add to cake mix; beat mixture 1-2 minutes or until smooth.
3. Pour batter (approx 2lb. batter/3 cups) into each prepared loaf pan and bake 40-45 minutes or until cake tester comes clean when tested. Remove from heat.
4. Cool cakes on a wire rack 10-15 minutes. Remove from pan and let cool completely.
5. To make a glaze for the cake, combine sugar and V8 Splash® in a bowl and mix until smooth. Drizzle on cooled cakes.
6. To Serve: Slice each cake into 12 x 1/3 inch slices. Serve one slice per serving.