

White Chocolate Pound Cake

1 cup butter, softened	½ tsp. baking soda
2 cups sugar	½ tsp. baking powder
5 large eggs	½ tsp. salt
3 cups flour	1 cup buttermilk
8 (1 oz.) squares white baking chocolate, melted	

Preheat oven to 300 degrees. Grease and flour a 10-inch Bundt cake pan. In a large bowl, beat butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. In a medium bowl, combine flour, baking soda, baking powder, and salt. Add to butter mixture alternately with buttermilk and ending with flour. Stir in melted white chocolate and mix well. Pour into prepared pan and bake for approximately 1 hour and 30 minutes. Let cool in pan for 10 minutes and turn out to cool completely on wire rack.