



Five-Flavor Cake

1 cup (2 sticks) butter, softened
1/2 cup vegetable shortening
3 cups sugar
5 eggs; beaten until lemon-colored
3 cups all-purpose flour
1/2 tsp. Watkins Baking Powder
1 cup milk
1 tsp. Watkins Coconut Extract
1 tsp. Watkins Rum Extract
1 tsp. Watkins Butter Extract
1 tsp. Watkins Lemon Extract
1 tsp. Watkins Vanilla Extract
Six-Flavor Glaze (*recipe below*)



Cream together the butter, shortening, and sugar in large mixing bowl until light and fluffy. Add eggs and beat until smooth. In small bowl, combine flour and baking powder; mix well and set aside. Combine milk and extracts. Add flour mixture to creamed mixture alternately with milk mixture, beginning and ending with flour mixture. Spoon mixture into a greased 10-inch tube pan (angel food cake).

Bake at 325°F for 1 1/2 to 1 3/4 hours or until cake tests done. Cool in pan on wire rack for 10 minutes. Turn cake out of pan onto wire rack, invert again. Place waxed paper under rack to catch glaze drippings. Slowly spoon glaze onto top of hot cake and let glaze drizzle down sides of cake. Let cool completely.

Six-Flavor Glaze

1/2 cup sugar
1/4 cup water
1/2 tsp. Watkins Coconut Extract
1/2 tsp. Watkins Rum Extract
1/2 tsp. Watkins Butter Extract
1/2 tsp. Watkins Lemon Extract
1/2 tsp. Watkins Vanilla Extract
1/2 tsp. Watkins Almond Extract

Combine all ingredients in heavy saucepan. Bring to a boil over medium heat, stirring until sugar is dissolved.

Makes 12 servings

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