
Kumquat Pound Cake

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
2	cups	margarine	
3	cups	sugar	
1	tbsp	vanilla extract	
½	tsp	ginger	
¼	tsp	nutmeg	
10		eggs	
4	cups	flour	
1	cup	kumquat puree	

Recipe Instructions:

1. Cream margarine and ½ sugar, then remaining sugar, ginger, vanilla extract and nutmeg.
2. Beat at high speed for 4 minutes scraping bowl often.
3. Add eggs two at a time scraping bowl occasionally.
4. At low speed add flour until blended.
5. Stir in kumquat puree.
6. Turn into greased and floured 10" tube pan.
7. Cover with foil and bake 30 minutes in a pre-heated 350° oven.

8. Remove foil and bake 1 hour and 15 minutes or until tester comes out clean.
9. Cool on rack for 15 minutes.
10. Invert and remove from pan and cool.

<http://edn.link/qrnprwh>