

# MILKY WAY Lover's Pound Cake

## Ingredients:

- 8 (1 3/4 ounce) Milky Way bars
- 1 cup butter, softened (divided use)
- 2 cups sugar
- 4 eggs
- 2 1/2 cups flour
- 1/2 teaspoon baking soda
- 1 1/4 cups buttermilk
- 1 teaspoon vanilla
- 1 cup chopped nuts (optional)

## Candy Frosting

- 1 (2 5/8 ounce) Milky Way bars (or 3 fun size bars) (optional)
- 1/2 cup butter (optional)
- 2 cups confectioners' sugar (optional)
- 1 teaspoon vanilla (optional)
- milk (optional)

## How to make it

Preheat oven to 350 degrees.

Combine candy bars and 1/2 cup butter in a saucepan; melt over low heat (or use microwave).

Cream sugar with remaining butter.

Add eggs, one at a time, beating well after each addition.

Stir together flour and baking soda and add alternately with buttermilk to creamed mixture; beating until smooth.

Add melted candy/butter and mix well.

Stir in vanilla and nuts.

Pour into greased and floured bundt or tube pan and bake for 75 to 80 minutes.

Cool and frost with Candy Frosting, if desired, or any frosting you prefer.

Decorate with bite sized Milky Ways if you want to get fancy!

Candy Frosting: Melt candy bars with butter in saucepan or microwave.

Add sugar and vanilla.

Blend in just enough milk to make spreading consistency (start with just a tablespoon or so).