

# Valentine Pound Cake



## Red Velvet Batter

1 pkg Red Velvet cake mix  
3oz pkg instant vanilla pudding  
4 eggs  
½ cup oil  
1 ¼ cups milk

## White Batter

1 pkg white cake mix  
3 oz pkg instant vanilla pudding  
4 egg whites  
½ cup oil  
1 ¼ cup milk  
1 cup mini chocolate chips

## Glaze

2 cups powd. sugar  
½ tsp vanilla  
3-5 Tbsp half-n-half

Preheat oven to 350° (or 335° if using dark non-stick breadpans). Grease and flour three 9x5 breadpans; set aside.

Place all ingredients for the Red Velvet Batter in a large mixing bowl. Mix on low 1 minute; scrape sides. Mix on med-high for 2 minutes; batter will be thick. Set aside.

Place all ingredients except the chocolate chips in a large mixing bowl. Mix on low 1 minute; scrape sides. Mix on med-high for 2 minutes; batter will be thick. Stir in chocolate chips by hand.

Using a large spoon or scoop, spoon large dollops of batters into bread pans, alternating colors. For a bold-patterned poundcake, do not swirl. For a more marbled effect, run a knife back and forth through the batter from end to end. Bake for 45-55 minutes or until a toothpick inserted near center comes out clean. Cool 15 minutes in pan then remove to cooling rack. Cool completely.

Stir together glaze ingredients using just enough milk to create a thick glaze that will still spread. Spoon over tops of cakes and let drip down sides. Decorate with sprinkles if desired. Let glaze harden and serve.