

## Southern Pound Cake

By: Mrs. Patsy Sye

### Ingredients:

1 cup butter (2 sticks)  
1 cup Crisco  
3 cups sugar  
6 eggs  
4 cups all-purpose flour  
 $\frac{3}{4}$  cup milk  
1 teaspoon vanilla extract  
1 teaspoon lemon extract (or almond)

Cream butter and Crisco; gradually add sugar, beating at medium speed of an electric mixer until light and fluffy. Add eggs, one at a time, beating after each addition. Add flour to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix after each addition. Stir in flavorings. Pour batter into a greased and floured tube pan. Bake in preheated 325 degree oven for 1 hour and 40 minutes or until cake tests done. Cool in pan for 15 minutes before inverting onto serving plate. Garnish with berries and sprinkle with powdered sugar. Yield: 20 to 25 servings.

### Chocolate Pound Cake

5 eggs  
3 cups sugar  
3 cups all purpose flour  
1 cup milk  
1  $\frac{1}{2}$  cups shortening  
 $\frac{1}{2}$  teaspoon baking powder  
4 Tablespoons cocoa  
1 teaspoon vanilla

Cream Crisco until light and fluffy. Add sugar slowly and cream well. Add eggs one at a time. Sift together flour, baking powder, and cocoa. Add dry ingredients alternately with milk, beginning and ending with flour. Stir in vanilla. Pour into a greased and floured tube pan. Bake in a 325 degree preheated oven for about 80 minutes or until cake tests done.

### Banana Nut Bread Variation

Omit milk and cocoa and add 4 mashed bananas and 2 to 4 cups of nuts for banana bread. Bake as directed above.