

# Pound Cake

## POUND CAKE

1 c. crisco  
1 stick butter or margarine  
3 c. sugar  
6 eggs

3 c. plain flour  
1 tsp. baking powder  
1 c. milk ( $\frac{1}{2}$  Carnation,  $\frac{1}{2}$  skim)  
\* 1 Tablespoon vanilla

Combine crisco, margarine, sugar and eggs and mix until fluffy and smooth. Sift together flour and baking powder twice. Add flour and milk alternately to above creamed mixture. After adding all ingredients together cream until real smooth. Bake in tube pan on 275 deg. for about 1-1/2 hrs.

(250°)

\* When I make Lemon Pound  
I use 2 teaspoons lemon flavoring  
and 1 teaspoon vanilla.

## Lemon Glaze

I pour a mixture of two cups powdered sugar and enough Real Lemon concentrate to make a syrupy liquid over cake while warm.

## Layers

I also use the pound cake recipe for layer cakes — Coconut, Chocolate iced etc.

Lou Royal