

Old Fashioned Pound Cake

You will need:



mixing bowls



mixer



measuring cups & spoons



spatula



loaf pan



wire baking rack

Ingredients

2 sticks
butter



½ c. Crisco



5 eggs



2 tsp.
vanilla



nonstick
cooking
spray



3 c. flour



3 c. sugar



1 tsp. salt



1 c. milk



Directions

1. Using mixer, blend butter and Crisco.
2. Add sugar and mix well.
3. Add eggs one at a time.
4. In separate bowl, combine flour, sugar, and salt.
5. Add 1/3 c. dry mixture at a time to butter mixture and beat well.
6. Add small amounts of milk at a time.
7. Add vanilla and beat well.
8. Pour batter into greased or floured loaf pan.
9. In a preheated oven, bake at 325 degrees for 1 hour and 20 minutes.
10. Cool on wire baking rack.



Submitted by: Jeff "Bubba" W.