

# Pound Cake

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- Ingredients
- 2 sticks of salted butter (softened)
- ½ cup of Crisco butter flavor shortening
- 3 cups of sugar or Splenda
- 3 cups of cake flour (Swans Down)
- 5 eggs
- 1 teaspoon of baking powder
- 1 cup of milk

# Pound Cake (continued)

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- In a small bowl, sift flour and baking bowl. Grease 10 inch tube pan with Bakers Joy.
- Cream butter and Crisco butter flavor shortening together.
- Add sugar ...1 cup at a time. Mix after each cup. Add eggs one at time beat until smooth. Beat in flour mixture alternately with milk. Add 1 teaspoon each of the following vanilla, butter, rum, coconut and lemon extract. Blend well.
- Pour into tube pan and bake for 1 hour and 15 minutes. Cool in pan on wire rack for 10 minutes. Enjoy a slice of this delicious cake with sugar free Jell-O!!!