

Pound Cake - Mrs. Harry Smith / Mrs. C.A. Smith

2 Sticks of Margarine

1/2 cup shortening

3 cups white sugar

5 large or 6 small eggs

1 T. lemon or vanilla flavoring

3 cups sifted Flour

1 tsp baking Powder

1/4 tsp salt

1 cup milk

Sift flour, salt and baking powder together three times. Cream margarine and shortening, well. Beat in sugar. Add eggs, one at a time, beating well after each addition, Add flavoring and blend. Add sifted dry ingredients alternating with milk, starting with flour and ending with Flour. Beat well and pour into greased floured 10" Tube Pan. Bake at 325° oven for 70 minutes. Cool 15 Minutes before removing from pan. Will keep moist two weeks.

Country Homemaker Pound Cake - Mrs. Fletcher Price

3 cups Sugar

3 cups flour

1/2 pound butter

1/3 cup Crisco

1 tsp baking Powder

1 cup Sweet Milk

5 eggs

1 tsp flavoring (Vanilla or Lemon)

Cream butter, shortening, and sugar. Add one cup milk flavoring, baking powder, and Flour. Add eggs one at a time. Cook one 1 hour and 15 minutes at 325°

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