

Mom's Pound Cake

- Prepare a bundt cake pan by greasing and flouring it.
- Beat 1 c. shortening (you can also use butter—which I do!) and 2 c. sugar until fluffy.
- Add 4 eggs, one at a time, beating well after each.
- Add 1 t. vanilla. You can also add one or more of the following: orange, lemon, or rum flavoring, or ¼ t. almond.
- Sift or mix together: 3 c. flour, ½ t. baking soda, ½ t. baking powder, and ¾ t. salt.
- Add dry ingredients alternately with 1 c. buttermilk, starting and ending with dry ingredients.
- Bake at 350° for 1 hour. You can also bake in two loaf pans and for a shorter time.



You can make a glaze out of powdered sugar, milk, and vanilla if you want, to drizzle on top.

You can also just sprinkle it with powdered sugar.

The best way to eat this? Hot from the oven with butter on it!