

CELIA'S GREAT POUND CAKE - MELTS IN YOUR MOUTH

- 1 1/2 STICKS OF BUTTER FLAVORED CRISCO
- 3 CUPS SUGAR
- 6 LARGE EGGS
- 3 CUPS OF PLAIN FLOUR
- 1 TEASPOON OF BAKING POWDER
- 1 TEASPOON OF SALT
- 1 CUP OF SWEET MILK [Not Buttermilk]
- 1 TEASPOON OF VANILLA [Or LEMON] FLAVORING

CREAM CRISCO AND SUGAR, ADD EGGS [One At A Time]
MEASURE OUT 3 CUPS OF FLOUR, ON TOP OF IT PUT YOUR SALT AND BAKING POWDER
THEN ADD MILK AND VANILLA TO THE OTHER INGREDIENTS.

MIX BATTER UNTIL SMOOTH AND CONSISTENT

POUR INTO A GREASED AND FLOURED 10" TUBE PAN or TWO LOAF PANS

BAKE 1 1/2 HOURS AT 350 DEGREES.

IF YOUR OVEN RUNS HOT, ADJUST IT LOWER TO GET IT TO 350.

Note: While you may use the non Butter Flavored Crisco, we have found it not as flavorful.