

GRANDMA'S AWESOME POUND CAKE - MELTS IN YOUR MOUTH

- 1 STICK OF BUTTER FLAVORED CRISCO
- 1 STICK OF BUTTER
- 3 CUPS SUGAR
- 6 LARGE EGGS
- 3 CUPS OF PLAIN FLOUR
- 1/2 TEASPOON OF BAKING POWDER
- 1/2 TEASPOON OF SALT
- 1 CUP OF MILK
- 1 TEASPOON OF VANILLA FLAVORING

CREAM CRISCO, BUTTER, 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 325 - 350 DEGREES.

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

Note: You may use 1 Cup of Crisco in place of the 1 Stick of Crisco - we have found the Butter Flavored Crisco to be more flavorful.