

Nana's Homemade Pound Cake



This pound cake is so moist and delicious and it's the only pound cake recipe you will ever need. This was my grandmother's recipe. You can make many flavors out of this cake and it's easy to do. You will love it and so will your family.

INGREDEINTS:

- 1 Cup shortening (**Butter Flavored Crisco Stick**)
- 3 Cup sugar
- 6 eggs
- 3 Cups sifted cake flour
- ½ teaspoon Salt
- ¼ teaspoon soda
- 1 Cup buttermilk
- 1 teaspoon vanilla

DIRECTIONS:

- 1.** Cream shortening and sugar.
- 2.** Add eggs one at a time, beating after each.
- 3.** Sift flour and soda; add to creamed mixture alternately with 4. buttermilk.
- 5.** Pour mixed batter into a greased and floured 10" tube pan.

6. Bake in a pre-heated oven at 350 degrees for 1 hour and 10 minutes.
7. Cool on a wire rack for 5 minutes and turn out onto wire rack to finish
8. cooling. Serve warm with strawberries and cool whip and enjoy!

FYI: I like butter flavored Crisco sticks for baking. It really makes the flavor buttery and delicious. I also prefer brown eggs and Swansdown Cake Flour. Of course, if you have white eggs that's fine and whatever cake flour you prefer.

This cake is so good and can be made and served throughout the year. You can make them marbled, chocolate, strawberry, etc. Really the possibilities are endless with this wonderful cake.

Happy Baking!