

# 1887 Pound Cake Recipe

Original White House Cookbook Recipe

Beat to a cream one pound of butter with one pound of sugar, after mixing well with the beaten yolks of twelve eggs, one grated nutmeg, one glass of wine, one glass of rose water. Then stir in one pound of sifted flour, and the well beaten whites of the eggs. Bake a nice light brown.

## Tammy's Version of the 1887 Pound Cake

**1 LB. SALTED BUTTER**  
**1 LB. GRANULATED SUGAR**  
**12 LARGE EGGS SEPERATED**  
**1 TBSP. VANILLA EXTRACT**  
**3 TBSP. OF ROSE WINE (or 2 tsp. favorite extracts)**  
**WHOLE NUTMEG GRATED (or 3/4 tsp. ground nutmeg)**  
**4 CUPS WHITE LILY ALL-PURPOSE FLOUR**

Preheat oven to 350-degrees. Beat egg whites until stiff and set aside. In a mixing bowl, Beat butter and sugar together with an electric mixer until fluffy. Add egg yolks one at a time mixing after each addition. Add Vanilla, wine and nutmeg and mix well. Add flour 1/2 cup at a time. Mix another minute at a medium speed. Fold in beaten egg whites. Pour into a large greased and floured tube pan. Bake at 350 degrees for 30 minutes, and another 30 minutes at 325 degrees. Check cake for doneness before removing from oven. Enjoy! This is OUTSTANDING!