

Eggnog Pound Cake

**EXTRA-LARGE 12 CUP BUNDT OR TUBE PAN
REQUIRED**

1 CUP SHORTENING

**3/4 CUP SALTED BUTTER (ROOM
TEMPERATURE)**

3 CUPS GRANULATED SUGAR

9 RAW EGGS

1 CUP EGGNOG

2 TSP. BAKING POWDER

1 TSP. SALT

**3 CUPS ALL-PURPOSE FLOUR OR CAKE
FLOUR**

2 TSP. VANILLA FLAVORING

1 TSP. ALMOND EXTRACT

Preheat the oven to 350 degrees.

Using an electric mixer and mixing bowl, blend the shortening and butter for 3 minutes. Next, add the sugar and mix until fluffy. Add the eggs one at a time, mixing well between each addition. Then, add the baking powder and salt, followed by 1 cup of flour and flavorings.

Stir in the eggnog and then add the remaining flour. Mix at a medium-low speed for 2 minutes.

Pour the batter into a well-greased and floured fluted Bundt pan. Bake at 350 degrees Fahrenheit for 40 minutes, then reduce the oven temperature to 325 degrees Fahrenheit and bake for an additional 30 minutes.

Important Tip: Fill the baking pan 3/4 full. Do not overfill. If you have extra batter cook it in a different baking pan.

OPTIONAL: When greasing the tube pan, grease the bottom well and sprinkle it with slivered almonds. When inverted out of the baking pan, this will make a pretty cake.