

# My Favorite 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**

**2 TSP. BAKING POWDER**

**1 TSP. SALT**

**3 CUPS ALL-PURPOSE FLOUR (WHITE LILY)**

**OR CAKE FLOUR**

**2 TSP. VANILLA FLAVORING**

**1 TSP. ALMOND EXTRACT & 12 CUP BUNDT PAN!**

Preheat the oven to 350 degrees. Using an electric mixer and mixing bowl, mix shortening and butter 3 minutes. Add sugar and mix until fluffy. Add eggs one at a time, mixing in between each addition. Add baking powder & salt. Add flour 1/2 cup at a time. Add flavorings. Mix on medium low speed for 2 minutes. Pour into well-greased and floured fluted Bundt pan. Bake for 40 minutes at 350 degrees then turn oven down to 325 degrees and bake 30 more minutes.

*Important Tip:*

*This makes a lot of batter. Must use a 12 cup Bundt pan or fill your 10 cup Bundt 3/4 high and use rest in cupcake pan.*

## Fruit Topping:

Take 16 oz. bag of frozen peaches or strawberries, add 1 cup of sugar and place in microwave for 8 minutes. Take out and put in shallow dish to cool. Cut fruit into smaller pieces if desired. Serve over cake with whipped topping.