

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.