Butter Pound Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

3 cups cake flour
2 1/4 cups granulated sugar
1 lb. real butter – melted
6 lrg. eggs
2 tsp. vanilla extract
1/2 tsp. salt
1/2 cup buttermilk

Directions

Sift flour into a large mixing bowl; stir in sugar, then butter, then eggs. With an electric mixer on low speed, beat in buttermilk and vanilla. Beat on medium speed for 3 minutes.

Pour batter into a greased and floured loaf or tube pan. Bake in a 325 degree oven for 80 minutes.