

Southern Pound Cake

written by The Recipe Exchange | October 24, 2017

Ingredients

1/2 c. shortening
2 sticks (1 cup) butter
3 3/4 c. powdered sugar
6 eggs
2 c. all-purpose flour
3/4 t. salt
1 T. lemon extract (you can use any flavor extract you like)

Directions

In the bowl of an electric mixer, beat together shortening, butter, and powdered sugar. Add eggs, one at a time, mixing in between each.

Add flour, salt and lemon extract, and mix until well-combined. Pour into an un-greased angel food cake pan.

Put an oven-safe bowl filled with water on the bottom rack (below the cake) of the oven while baking to make cake moist). Bake at 325 degrees Fahrenheit for 1 to 1 1/2 hours (baking time varies, but ours was done in 1 hour and 10 minutes).