Recipe Buttermilk Pound Cake

Source Mama

Ingredients/Instructions

1 cup vegetable shortening	3 cups all-purpose flour
3 cups sugar	1/4 teas. soda
1 1/2 teas. vanilla	1/2 teas. salt
6 eggs (room temperature)	1 cup buttermilk (room temp.)

Beat @ a high speed: Cream shortening and sugar. Add flavoring. (I add 1/4 teaspoon almond flavoring in addition to vanilla.) Add eggs, one at a time, beating after each addition.

Beat @ a low speed: Sift dry ingredients together and add alternately w/ buttermilk. (Start w/ flour mixture by putting about 1/4 of it into butter, sugar, etc. mixture; then about 1/3 of milk; then 1/4 flour and 1/3 milk, until all added. Put batter into a greased and floured 10-inch tube pan. Bake @ 325° for 1 hour and 15 minutes or until cake tests done.

serves

☐ can do ahead ☐ can freeze ☐ serve immediately