

Grandmothers Butter Pound Cake

Description

An old family recipe spanning four generations with classic texture and buttery taste - great for dessert or breakfast. Also great with fresh fruit or ice cream.

Ingredients

- 2 1/2 cups sugar
- 1 lb butter(softened)
- 3 cups flour (all purpose)
- 2 tsp cream of tartar
- 9 eggs
- 2 tsp vanilla

Instructions

Cream butter and sugar together with electric mixer until fluffy. Add cream of tartar to flour. Alternately add flour mixture and eggs one at a time mixing well. Add vanilla and mix well. Pour into angel food cake pan with removable bottom and bake at 275 degrees for 2 hrs 10 min. Be careful not to over cook! Cool in pan for an hour before removing.

Summary

Yield: 24

Source: Effie Temple

Prep Time: 2 1/2 hours

Category: Cakes

Cuisine: American

Tags: desserts