

# BLACK WALNUT POUND CAKE

## Ingredients

- 2 sticks butter or margarine softened
- 1/2 cup shortening
- 3 cups sugar
- 5 eggs
- 1/2 tsp rum flavoring (1/2 to 1 tsp)
- 1 tsp vanilla flavoring
- 3 cups plain flour
- 1 tsp baking powder
- 1 cup milk
- 1 cup black walnuts (chopped)

## Summary

**Yield:** 18

**Prep Time:** 15 minutes

**Category:** Cakes

**Cuisine:** American

## Instructions

Cream margarine and shortening. Gradually add sugar. Add eggs one at a time, beating after each. Add flavorings. Add sifted dry ingredients alternately with milk. Stir in black walnuts, which has been coated with some of the flour recipe. Bake in a greased and floured tub pan at 325 degrees for 1 ½ hours. Frost with cream cheese frosting.

### **Cream Cheese Frosting:**

4 c. powdered sugar

1 (8oz) package cream cheese, softened

3 Tbsp. margarine, softened

Dash of salt

2 to 3 Tbsp. milk

Mix powdered sugar, cream cheese, margarine, salt, and milk until smooth and creamy.

## Notes