

Family Pound Cake

Description

This is a favorite in my family.

Ingredients

- 3 cups granulated sugar
- 3 cups plain flour
- 3 sticks Imperial margerine
- 5 eggs
- 2 tsp vanilla
- 1 1/2 tsp baking powder
- 1 cup 2 % milk
- 1 tsp salt

Instructions

Preheat oven to 300 degrees. Add salt and baking powder to flour. Get eggs, margerine and milk to room temperature. Set eggs in warm water for 10-15 minutes; microwave milk for 15-20 seconds to take the chill off; soften margerine (not melted).

Using mixer, cream together sugar and softened margerine in a large bowl. When creamy, add one (1) egg at a time and beat well. Add flour and milk, alternating between the two until gone. When mixed well, add vanilla and mix again. Spray a bundt pan, bottom, sides and center, with Baker's Joy (can find this in the baking isle at the store). Bake at 300 degrees for one (1) hour and 10 minutes to start. Raise temperature to 325 degrees and bake for an additional 15 minutes. **DO NOT RAISE OVEN RACKS ABOVE THE SECOND POSITION.** (Sometimes, the batter will overflow. I recommend putting foil on bottom of oven for overflow).

Remove from oven and cool for about 1/2 hour. Place a plate on top and invert to remove. If it sticks a little, take a plastic knife and slide under rim and down the center to help release. I sprinkle top with powdered sugar, or drizzle icing on top; or eat it plain.

Summary

Yield: 8

Source: My Mom

Prep Time: 30 minutes

Category: Cakes

Cuisine: American